

Nana's Bars

$\frac{1}{2}$ cup butter $\frac{1}{2}$ cup sugar 5 tablespoons cocoa
3 eggs, 1 tea. Vanilla, 2 cups fl. w. crumbs
1 chff. Coconut $\frac{1}{2}$ cup chopped walnuts.
Place butter, sugar, cocoa, vanilla and eggs
in D. boiler, set over boiling water & cook
stirring until butter is melted. Combi. the
cups with $\frac{1}{2}$ & $\frac{1}{2}$ & Cooked mixture, pack in pan
pan spread with icing
 $\frac{1}{2}$ cup butter, 3 tablespoons milk, 3 tablespoons
& 1/2 cup powdered sugar



Nanaimo Bars

Cookie Base

1 cup (226g) unsalted butter
18–20 (300g) graham crackers
1/4 cup (50g) granulated sugar
1 cup, tightly packed (100g) unsweetened shredded coconut
1/2 cup (45g) unsweetened cocoa powder
1 tsp pure vanilla extract
Pinch of salt (optional)

Frosting Middle

10 tbsp (150g) unsalted butter, softened to room temp.
1/4 cup (30g) custard powder
3 cups (400g) powdered sugar, sifted
1/2 tsp pure vanilla extract
1–2 tbsp heavy whipping cream

Chocolate Top

1 & 1/2 cups (250g) semi-sweet chocolate chips or chopped dark chocolate
1 cup (200g) white chocolate chips (optional)
3–5 tbsp neutral oil

For the base

Begin by bringing butter out of the fridge to soften.

Line a 9 in square container (at least 1.5 inches tall) with parchment paper. Take a sheet and measure it to be slightly smaller than the width of the container several inches longer in length. Crease the paper into the edges of the container, making sure there are wings hanging over the edges to allow for an easy exit.

Melt butter in a microwave safe bowl in 30-second increments, set aside.

In a food processor, roughly break apart graham crackers and pulse on high speed until they crumble. Add coconut, pulse, then add sugar, cocoa powder and the optional pinch of salt. If you have sweetened versions of any of these ingredients (sweetened coconut, sweetened cocoa powder, etc.) that's okay. Just note that the other two layers are quite sweet so the base helps balance it out.

Pour the crumble into a bowl, mix vanilla into melted butter and slowly stream into the bowl, mixing until all the little dry pockets are incorporated. Don't worry if it's still quite crumbly. Spread into the prepared pan and squish everything together by pressing down firmly with something like the base of a quart-sized mason jar.

Cover in plastic wrap (or don't) and place in the freezer for at least half an hour.

For the frosting

In the base of a stand mixer fitted with a whisk attachment, or in a bowl with hand mixer, add softened butter and custard powder and mix until combined. Then add vanilla. If you have the patience, sift powdered sugar into the bowl a bit at a time for a smoother appearance (or just add, still bit by bit, without sifting). Mix until it becomes creamy and looks like frosting (this may take a moment), adding heavy cream if needed to help it get there.

Transfer to the cooled pan and spread evenly over the base using an offset spatula (if you have one) to smooth. Transfer to the fridge to sit for another 20-30 mins.

For the chocolate

In a microwave safe bowl, melt semi-sweet chocolate and 3 tbsp of oil in 30-second increments, stirring each time. If you'd like to use the double boiler method, place a heatproof bowl

over a saucepan filled part way with water and bring to a simmer, making sure that the bowl doesn't touch the surface of the water. Stir continuously (careful, the bowl is hot!) and remove the bowl from heat once mostly melted, stirring to incorporate the last bits off heat. Once fully melted, pour over cooled frosting layer, tilting the pan so that it evenly coats and tapping on the counter to release air bubbles.

If using white chocolate, in a second bowl, melt white chocolate with 1-2 tbsp of oil in the same manner, taking extra care to not burn it. (White chocolate is much more finicky to melt). Once pourable, plop unevenly on the chocolate surface and swirl as much or as little as you'd like with a toothpick.

Cover (carefully) and let rest in the fridge for a while or even overnight.

To cut, score once the chocolate has mostly set or just before enjoying. To avoid cracking the top, use a sharp knife (you may need assistance), slice confidently and wipe off the knife between each pass. Enjoy!