



Nanaimo Bars

FROM THE KITCHEN OF
Gil Clausen & Valerie Clausen, DPO Executive Director

INGREDIENTS

- 2 squares (2 ounces) semi-sweet chocolate
- ½ cup softened butter
- 2 tbsp sugar
- 1 tsp vanilla
- 1 egg
- 2 cups graham wafer crumbs
- 1 cup flaked coconut sweetened
- ½ cup chopped walnuts
- 2 tbsp BIRD's custard powder
- 3 tbsp milk
- ¼ cup butter
- 2 cups icing sugar
- 8 squares (8 ounces) semi-sweet chocolate
- 2 tbsp butter

FIRST LAYER

- Melt 2 squares Semi-Sweet chocolate over hot water (or melt in micro at 50%)
- Combine with ½ cup softened butter, 2 tbsp sugar, 1 cup coconut and ½ cup walnuts, 1 egg and 2 cups graham wafer crumbs.
- Mix well and then press into the pan. Chill.

SECOND LAYER

- Combine 2 tbsp custard powder with 3 tbsp milk
- Add to ¼ cup butter
- Beat in 2 1/2 cups icing sugar until smooth & 1 tsp vanilla.
- Spread over base
- Chill 15 minutes

THIRD LAYER

- Melt 8 squares chocolate with 2 tbsp butter over hot water
- Spread over custard layer. Chill.
- Cut into bars, makes about 3 dozen

**DENVER PHILHARMONIC
ORCHESTRA**

RECIPE EXCHANGE 2020