

NANAIMO BARS

Ingredients

3/4 cup of unsalted butter melted

1/4 cup Sugar

4 Tbsp Water

6 Tbsp Dutch Cocoa Powder

1 cup finely shredded coconut

2 cups graham wafer crumbs

1/4 cup ground almonds

Buttercream Filling:

1 cup butter, softened

8 Tbsp 35% whipping cream

4 Tbsp vanilla custard powder

3.5 cups icing sugar

Chocolate Ganache:

6 oz semi-sweet bakers chocolate

4.5 Tbsp unsalted butter



Instructions

Melt the butter, sugar, & cocoa powder in a double boiler (a bowl set over a pot of simmering water). Once mixed together and liquid, add the almonds, graham crumbs, and coconut. If the base mixture seems too thick add some of the water to the mass to make it more pliable. You want the Nanaimo base to be mold-able yet hold together. Press the base into the parchment lined pan.

Chill the base in the fridge until firm, about 15 to 20 minutes.

While the base is chilling, add the softened butter, icing sugar, and custard powder to an electric mixer. Beat the butter and sugar mix until creamy, fluffy and has the consistency of icing. Slowly add the 8 tbsp of whipping cream and continue beating until the cream is incorporated. The icing should be smooth and have a velvety texture.

Once the graham crust base has set, use an offset spatula and spread the icing mixture evenly over the base layer. Again return the dish to the fridge to let the icing set, about 10 minutes.

Melt the remaining semi-sweet chocolate and butter over the double boiler on low heat. Once the buttercream icing layer has set, pour the chocolate ganache over the Nanaimo Bars and again using an offset spatula, spread the chocolate over the top.

Refrigerate one more time for at least half an hour to ensure everything is nice and cold, then cut the Nanaimo Bars into whichever shape or size you like!