

St. Patrick's Day Nanaimo Bars



Makes 18 oblong bars

Ingredients

Bottom Layer:

2 squares of semi-sweet chocolate
1/2 cup butter
1 egg 1 tsp vanilla
2 cups graham cracker crumbs
1 cup coconut
1/2 cup walnuts

Middle Layer:

3 tbsp milk
2 tbsp custard powder (or vanilla pudding powder if you live in the U.S. and can't find it)
1/4 cup butter
1/2 tsp vanilla extract
2 cups icing sugar
A few drops of green food coloring

Top Layer:

3 semi-sweet chocolate squares
1 tbsp butter

Directions

Bottom Layer: Begin by melting butter and chocolate squares in microwave-- approx. 1 minute and 45 seconds. Put into saucepan and let cool slightly.



Gradually add in 1 beaten egg and vanilla. Add the egg slowly and gradually bring up the heat to medium. If you heat too quickly you'll end up with scrambled eggs. Cook chocolate and egg mixture for 2-3 minutes to ensure egg is cooked.

Stir in graham cracker crumbs, coconut and walnuts.

Press into 9 x 9" pan lined with tin foil (the tin foil will be important later--be sure it is folded over on two sides as you'll use this to remove the bars later).

ALTERNATIVE: As an alternative to cooking the egg and chocolate mixture on the stove you could just mix the above ingredients, press into pan and bake for 8 minutes at 350 degrees.

Refrigerate until cool.

Middle Layer: Once the first layer is cool, whisk together the milk and custard powder for the second layer.

Mix in butter, vanilla and green food coloring.

Gradually beat in icing sugar until well blended.

Spread middle layer filling over first layer. Refrigerate until well cooled - at least 30 minutes.

Top Layer: Once second layer is well-cooled, melt chocolate squares and butter for third layer in microwave. Make sure it is completely melted, mix well, and then pour onto second layer. Refrigerate for several hours.

Use the tin foil to lift the Nanaimo bars out of the pan and place on the counter. Dip a large knife in a pan of boiling water to heat the knife. Then slowly score the top chocolate layer by letting the knife melt into the chocolate where you are going to cut them. Dip the knife in the hot water as needed. This step of cutting through the top chocolate layer will prevent cracking when you cut the bars.

Once you have scored the chocolate, go ahead and cut the Nanaimo Bars all the way through. The ones on the outside edges won't be as neat as the inside cuts so serve the inside ones to guests.

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