

- beating, to temper, then add all back into saucepan and
1. Melt (A) in saucepan and mix well. Scramble (B) in a separate bowl and drizzle in a bit of chocolate mixture.
- A: 5T butter
1/4C sugar
1/3C cocoa
B: 1 egg
C: 2C graham crackers, crushed
1C coconut, shredded
1/2C walnuts, chopped
1t vanilla extract
D: 5T butter
E: 2T vanilla instant pudding mix
2T milk
F: 4oz semisweet chocolate
2C confectioners sugar
1T butter
1T milk



Desserts/Nanaimo Bars

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- whisk until glossy.
2. Remove from heat, add (C), mix well, and pack into bottom of 9x9 pan. Bake 350F for 10 minutes, then allow to cool.
 3. Melt (D) in saucepan, add (E) and beat with mixer until fluffy. Spread over base layer in pan, and chill to set completely.
 4. Melt (F) in saucepan, whisking until glossy. Spread on top of custard layer to a thin shell, allow to cool, and cut into 5x5 grid of bars.

Servings: 25

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