

Nanaima Bars

INGREDIENTS

1/2 cup butter
1/4 cup granulated sugar
1 tsp vanilla
1 square unsweetened chocolate
1 egg, lightly beaten
1/2 cup walnuts, chopped
1 cup flaked coconut
2 cups graham cracker crumbs

1/2 cup butter
2 Tbps instant vanilla pudding
3 Tbps half-half
2 cups powdered sugar

4 squares semi-sweet chocolate
1 Tbps butter

DIRECTIONS

Layer One

Melt in a microwave butter, sugar, vanilla and unsweetened chocolate. Add beaten egg slowly. Stir in walnuts, coconut, and graham cracker crumbs. Mix well and press into 9x9x2 pan. Chill 15mins.

Layer Two

Cream butter, pudding and half'n'half. Slowly add powdered sugar and beat until light. Spread over layer one and chill 15 mins.

Layer Three

Melt squares semi-sweet chocolate and butter and spread over chilled mixture quickly. Cut into serving pieces and chill again.