

## **Sue's Nanaimo Bars**

### **Base**

1/3 cup	melted butter
3 tbsp	egg whites
1 tsp	vanilla
1/3 cup	cocoa powder
2 tbsp	sugar
2 cups	ground almond
1/2 cup	chopped walnuts
1 cups	shredded coconut

Place all ingredients in a bowl and mix with a fork till incorporated. Press evenly into an 8-9" square pan and chill.

### **Filling**

1/4 cup	butter, softened
3 tbsp	milk
1/4 cup	custard powder
2 cups	icing sugar

Mix all ingredients well till smooth. You may need to add extra milk, 1 tbsp at a time to get a thick frosting consistency. Spread over base and smooth top, chill.

### **Glaze**

1 tbsp	butter
1/2 cup	semi-sweet chocolate chips*

\*or bakers chocolate will make a glossier topping

Place chocolate and butter in a measuring cup and microwave for 30 seconds, stir till smooth. Spread over filling, making surface smooth, do not over work, as chocolate will set up. Chill. Once the top layer is starting to set (about 30 mins) use a sharp knife to cut through the surface. This will make it much easier to cut into proper pieces, once all the layers are chilled and set.