

Nanaimo Bars

Base

Melt 2 squares semi-sweet baking chocolate over simmering water.
Combine with 1/2 c softened butter, 2 T sugar, 1 t vanilla and 1 egg.

Mix well.

Press into 9" X 9" baking pan and chill for 1 hour.

Filling

Combine 2 T custard powder with 3 T milk. Add to 1/4 c softened butter.
Beat in 2c icing sugar until smooth.
Spread over base and chill 1/2 hour.

Topping

Melt 4 squares semi-sweet baking chocolate over simmering water.
Add 1T butter.
Spread over filling and chill until chocolate is set.
Bring to room temperature before cutting into squares.

Makes approx. 2 dozen... just enough to last 2 days!