**Nanaimo Bars**

Source: Canadian Living

250 mL graham cracker crumbs

125 mL shredded coconut

75 mL finely chopped walnuts

50 mL cocoa powder

50 mL sugar

75 mL margarine, melted

1. egg, lightly beaten

*Filling*

50 mL margarine

25 mL custard powder

2 mL vanilla

500 mL icing sugar

25 mL milk (approx..)

*Topping*

160 mL semisweet chocolate chips

15 mL margarine

1. Preheat oven to 350 F. Spray a square pan with cooking spray.
2. In a bowl, stir together graham crumbs, coconut, walnuts, cocoa powder and sugar. Drizzle with margarine and egg; stir until combined.
3. Press crumb mixture into pan. Place a piece of wax paper on top and press with hands till quite firm. Bake for about 10 minutes. Let cool in pan on rack.
4. Filling: in bowl, beat together margarine, custard powder and vanilla. Beat in icing sugar alternately with milk until smooth, adding up to 5 mL more milk if too thick to spread. Spread over cooled base; refrigerate until firm, about 1 hour.
5. Topping: In a metal bowl over a pot of hot water, melt chocolate with margarine. Spread over filling; refrigerate until almost set, about 30 minutes.