Nanaimo Bars

Crust:

½c butter

¼c sugar

5T cocoa

2c GF graham cracker crumbs

½t vanilla

1 egg

Filling:

½c butter

1 ½c powdered sugar

3T Birds custard powder

Topping:

2T butter

3 squares semi-sweet chocolate

¼t vanilla

Crust: Melt butter and sugar in a sauce pan on med until sugar is dissolved. Stir in remaining ingredients and cook until thickened. Press into a 9” square pan and chill.

Filling: Beat everything together until crumbly, and then use hands to mix until you get a smooth creamy consistency. Shape into a flat disc and press over crust. Chill.

Topping: Melt butter and chocolate in a double boiler, stirring until smooth. Add vanilla then pour over filling. Chill 1hr.

Allow to come to room temp before cutting and serving.