



**6 ounces semisweet baking chocolate divided**  
**3/4 cup plus 1 tablespoon unsalted butter**  
**softened**  
**1 large egg**  
**1 teaspoon vanilla extract**  
**2 cups graham cracker crumbs**

**1 cup flaked coconut**  
**1/2 cup chopped walnuts**  
**2 tablespoons custard powder**  
**3 tablespoons milk**  
**2 cups confectioners' sugar**

Preheat the oven to 350°F.

In a double boiler or a glass bowl set over a pot of simmering water melt 2-ounces of semi-sweet chocolate and 1/2 cup of unsalted butter.

Once the chocolate is melted stir in the egg, vanilla extract, graham cracker crumbs, coconut flakes, and walnuts. Mix to combine.

Line a 9-inch square baking pan with parchment paper. Press the chocolate mixture into the bottom of the baking pan. Bake for 8 minutes and cool completely.

In a separate bowl whisk together custard powder and milk until blended. Add 1/4 cup of unsalted butter and mix. Gradually whisk in the confectioners sugar until well blended.

Spread the custard mixture on to the crust and refrigerate for 15 minutes.

In a double boiler melt 4-ounces of semi-sweet chocolate and 1 tablespoon of unsalted butter.

Once the chocolate is melted pour it over the custard layer. Refrigerate until the chocolate is set and the bars are chilled about 3 hours.

Cut into 12 bars.

Serve