

Chocolate Amnesia (Nanaimo Bars)

Servings: 25

Source: Oma (also Joyofbaking.com by Stephanie Jaworski)

Ingredients

- ½ cup unsalted butter, room temperature
- ¼ cup Granulated White Sugar
- ⅓ cup Unsweetened Cocoa, Dutch-processed
- 1 large Egg, beaten
- 1 teaspoon Vanilla Extract
- 2 cups Graham Cracker Crumbs
- 1 cup Coconut, Sweet or unsweet
- ½ cup Walnuts Or Pecans, coarsely chopped
- ½ cup Unsalted Butter, room temperature
- 4-5 tbsp Milk (or Cream, ½&½)
- 4 tbsp Vanilla Custard Powder, Bird's or vanilla pudding
- 1 teaspoon Vanilla Extract
- 4 cups Powdered Sugar
- 8 ounces Semisweet Chocolate, chopped
- 2 tbsp Unsalted Butter

Method

Butter (or use cooking spray) a 9 x 13 inch pan.

Bottom Layer

In a saucepan over low heat, melt the butter. Stir in the sugar and cocoa powder and then gradually whisk in the beaten egg. (See Note) Cook, stirring constantly, until the mixture thickens (1-2 minutes). Remove from heat and stir in the vanilla extract, graham cracker crumbs, coconut, and chopped nuts. Press the mixture evenly into the prepared pan. Cover and refrigerate until firm (about an hour).

Filling

In your electric mixer cream the butter. Beat in the remaining ingredients. If the mixture is too thick to spread, add a little more milk. Spread the filling over the bottom layer, cover, and refrigerate until firm (about 30 minutes).

Top Layer

In a heatproof bowl over a saucepan of simmering water, melt the chocolate and butter. Spread over the filling and refrigerate.

To Serve

To prevent the chocolate from cracking, using a sharp knife, bring the squares to room temperature before cutting.

Makes about 25 squares. (I cut them quite small, like 1½" square, and that makes a lot more cookies. They are rich and small is good, plus you can eat two and feel justified.)

Notes

Original recipe calls for the same crust ingredients but half as much filling and top layer. I think the crust amount is too much for a 9x9 pan so I put it in bigger rectangular pan and doubled the other parts. Probably could keep original amounts but it is luscious this way.

Add a bit of hot chocolate mixture to egg before adding egg to mix.

Take time between layers.

I cut more than 25 cookies because they are very rich.