

White Chocolate & Berry Nanaimo Bars

Serving Size: 12-16 squares

Ingredients

1.5 cups vanilla wafer crumbs
1/2 cup sweetened shredded coconut
1/4 cup finely chopped almonds
1 oz white chocolate, chopped
1/4 cup butter, melted
1 egg, beaten

Filling:

1/3 cup butter
1/4 cup berry jam, warmed
2 tbsp custard powder
1 tsp vanilla
1 1/3 cups icing sugar
1 tbsp milk

Topping:

8 oz white chocolate, chopped
1/2 tsp vegetable oil

Directions

Stir together wafer crumbs, coconut, almonds and chocolate. Add butter and egg, stirring until combined. Press into parchment paper-lined 9x9 pan. Bake at 350 degrees for 10 minutes and let cool. For the filling, beat together butter, jam, custard powder and vanilla. Beat in icing sugar alternately with milk. Spread over cooled base. Refrigerate until firm. For the topping, melt chocolate with oil in a heatproof bowl over saucepan of hot water. Spread over the filling. Refrigerate until chocolate is beginning to harden, but not completely set. With tip of a sharp knife, score into bars and refrigerate until chocolate is completely set, then cut.

Notes

Adapted from Canadian Living