



Locker Recipe Inspirations

NANAIMO BARS

Chocolate wafer biscuits are flaked into the crust of this quintessential west coast dish, adding even more of the flavour Canadians know and love!

Ingredients

- 1 package Locker Double Chocolate Quadratini, crushed
- 1 cup butter, softened + 2 TBSP for topping
- 5 TBSP cocoa powder
- 1 egg, beaten
- 1 cup shredded coconut
- ½ cup almonds, finely chopped
- 2.5 TBSP whipping cream
- 2 TBSP vanilla custard powder
- 2 cups icing sugar
- ½ cup semi-sweet chocolate

Directions

1. In the bottom of a double boiler over medium heat, bring 2 cups of water to a simmer.
2. In top of the double boiler, combine ½ cup of butter, cocoa powder and half of icing sugar; place over simmering water.
3. Continue to stir until butter has melted and mixture is smooth.
4. Add egg to the mixture and stir until thick.
5. Remove top of double boiler from heat and stir in crushed Quadratini, coconut and almonds.
6. Pour into parchment paper-lined 8-inch square baking dish. Press firmly to create an even layer and set aside.
7. In a separate bowl, cream together ½ cup of butter, cream and custard powder.
8. Gradually add in the remaining icing sugar and beat until light and fluffy.
9. Pour over the bottom later, smoothing top with spatula.
10. In a clean double boiler, melt chocolate and remaining butter together.
11. Once melted, remove from heat and cool slightly; pour over custard layer.
12. Cover and refrigerate until cold.

*** Tip: If you don't have a double boiler, half fill a saucepan with water and heat over medium heat until water begins to simmer. Then, place a metal or glass bowl over the simmering water and proceed as directed.*