**Nanaimo Bars**
*(double batch)*

Grease a 10"x15" pan with butter.

**Bottom Layer**
In a large bowl, mix in order:

- 1 cup melted butter (2 sticks)
- 1/2 cup granulated sugar
- 1/2 cup regular cocoa
- 1/2 cup black cocoa (if available e.g., from King Arthur Flour; otherwise use regular cocoa)
- 1/2 cup pasteurized egg product (e.g. EggBeaters)
- about 3 cups graham cracker crumbs (one full 13.5 oz box works well)
- 1 1/2 cups flaked coconut
- 1 cup chopped pecans (or other nut such as walnut)

[For one 13.5 oz box of Keebler Graham Cracker Crumbs, 1/2 cup of pasteurized egg product is just about right.]

Spread the mixture onto the greased pan, and press down using a strong straight-sided glass. Put it into a fridge to cool and thus harden a bit.

**Middle Layer**
In a large bowl, mix in order:

- 12 tbsp butter (1.5 sticks), softened at room temperature
- 6 tbsp custard powder (e.g. Bird’s Custard Powder)
- 1 tsp vanilla
- 1 tsp Grand Marnier
- 1.5 cups powdered sugar [sifted, if it has lumps]

Spread this over the chilled, hardened bottom layer using a rubber spatula. Make sure it’s not too thick at the edges - in fact, it should be thinner at the edges as edge pieces will be not as good. Put this back in the fridge, and leave it until the middle layer has cooled and hardened.

**Top Layer**
Melt together, stirring occasionally

- 12 oz dark chocolate [e.g., about 25 squares of the 17.5 oz bar of Trader Joe’s 72% dark chocolate]
- 3 tbsp butter

Spread over the chilled middle layer with a rubber spatula. Put the pan back in the fridge just long enough to allow you to cut the pieces without cracking the top layer (which can happen if it cools too much) and without smooshing the pieces (which can happen if it is still too soft).

Store in the fridge.