

# Esther Gould's Nanaimo Bars



## Ingredients:

- 2 cups Esther Gould's Cookie Crumb Crust
- 1/2 cup softened butter
- 1/4 cup butter, softened
- 3 tablespoons milk
- 2 tablespoons instant vanilla pudding
- 2 cups confectioners (powdered) sugar
- 4 squares (oz.) semi-sweet chocolate
- 1 tablespoon butter

## Preparation:

### Base

1. Combine Esther Gould's Finest Cookie Crumb Crust with butter
2. Press into the bottom of a 9" square pan.
3. Chill

### Filling

1. Combine butter, milk, and custard powder.
2. Blend in confectioner's sugar.
3. Spread over base.
4. Chill at least 15 minutes.

### Glaze

1. Partially melt chocolate and butter.
2. Remove from heat and stir until melted.
3. Spread over custard layer.
4. Chill.
5. Makes 24 bars.

<http://www.esthergould.com>  
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