

NANAIME BARS.

Chocolate Slice

$\frac{1}{2}$  c. butter 5 tbsps cocoa  $\frac{1}{4}$  cup

1 egg beaten 1 cup coconut

5 tbsps w. sugar  $\frac{1}{4}$  cup 1 tsp vanilla

2 cups Graham wafer crumbs

$\frac{1}{2}$  " chopped walnuts

Place butter, sugar, cocoa, eggs & vanilla in bowl. Set bowl in hot water. Stir until like a custard. Mix coconut walnuts, crumbs into mixture. Pack in ungreased pan.

Part II

Cream  $\frac{1}{2}$  cup 4 tbsps butter, 3 tbsps milk, 2 tbsps

of Custard powder (2 tablespoons) or use  
Instant Vanilla pudding. Mix in

2 cups icing sugar. - Spread over  
1st mixture. Allow to harden.

Melt 2 squares <sup>Can 2/3 cup chips used more</sup> semi sweet + 1 tbs  
butter. Spread evenly over slice.

Use hot knife to cut

36 squares.