

Recipies Submitted by SCC Members

Anyone wishing to submit a recipe, send to Carmella at <mailto:Treasurer@suffolkcommitteeforcamping.org>

Nanaimo Bars (Arline Lawrence)

Ingredients:

- 1 cup plus 2 tbs butter divided
- ¼ cup sugar
- 5 tbs cocoa
- 1 egg beaten
- 1 ¼ cup graham cracker crumbs
- 1 cup coconut
- ½ cup finely chopped almonds
- 2 tbs plus 2 tsp heavy cream
- 2 tbs instant vanilla pudding
- 2 cups confectioners' sugar
- 4 1-oz squares semi-sweet chocolate

Directions:

1. Melt together ½ cup (1 stick) butter, sugar and cocoa in top of a double boiler.
2. Stir in egg and cook until thicken.
3. Remove from heat and stir in graham crackers crumbs, coconut and almonds.
4. Press firmly into 8-inch square pan.
5. Cream together ½ cup (1 stick) butter, heavy cream, custard powder (pudding) and confectioner's sugar.
6. Beat until light and fluffy. Spread over bottom layer.
7. Melt remaining 2 tbs butter and semi-sweet chocolate and cool.
8. While still liquid, pour chocolate over custard and spread evenly.
9. Refrigerate.
10. Cut into 16 bars.