



elizabeth anne designs

Cozy Cave Bake Shoppe Peppermint Nanaimo Bars

Recipe created by Alannah Gamblin

images by [Julie Williams Photography](#)



Base

- 1/2 cup butter
- 1 tsp cocoa
- 1/4 cup sugar

Put butter, cocoa and sugar in a glass bowl and stir over a double boiler until well combined - sugar is completely dissolved. Then whisk in:

- 1 egg
- 1 tsp mint extract

In a separate bowl combine:

- 2 Cups Graham Crumb OR Chocolate Cookie Crumb
- 1 Cup Coconut (sweetened flaked)

Add the wet mix to the dry mix and combine well. Pat / pack down an even layer into an 8x8 pan and set aside in a cool area.

Filling

Mix the following:

- 1/3 Cup softened Butter
- 2 Tbsp of Vanilla Pudding mix (Instant)
- 2 Tbsp of hot water
- 1 tsp mint extract

(you may tint this later with green or blue food colouring to appear minty!)

Spread evenly over the bottom layer and set aside.

Topping

Melt in a glass bowl over a double boiler:

- 1 Cup chocolate chip
- 1 - 2 Tbsp of butter

Pour on top of the middle "custard" and spread evenly. Set in fridge for about an hour before cutting into squares.
ENJOY!