



Cut at the line for a 4x6 Recipe Card

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Partridgeberry Nanaimo Bars

(Squares, None)

Ingredients:

- 1 cup graham crumbs
- 1/3 cup dark cocoa powder
- 1 cup rolled oats
- 1/2 cup sweetened condensed milk
- 1 1/2 cups partridgeberries, frozen and thawed (reserve juice)
- 1/4 cup lime juice
- 6 cups icing sugar, sifted
- 1/4 cup custard powder, sifted
- 1/4 cup butter
- 1 1/2 cups semi-sweet chocolate chips

Directions:

For the base: Combine crumbs, cocoa, oats and sweetened condensed milk; press tightly into the bottom of a 9-inch by 13-inch pan. For the filling: Blend thawed berries, their juices and lime juice in a high powered blender until liquefied. Strain the mixture to ensure there are no berry skins. Sift together icing sugar and custard powder, and mix into berry mixture (use your hands and knead it to get a play dough-like consistency). Spread the mixture over the base evenly and press down.

Refrigerate. For the topping: Melt the butter in a saucepan over medium heat. Add chocolate chips and stir until chocolate is just melted (not hot). Pour the warm mixture over refrigerated bars and spread evenly. Chill for at least 4 more hours before cutting. Yield: 24 small bars

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