



Vegan Nanaimo bars

By: Roxan, a Rouxbe trained plant-based chef, food photographer, and a huge foodie!

Bottom Layer

$\frac{1}{2}$ cup vegan butter (95g)

$\frac{1}{3}$ cup cocoa (26g)

$\frac{1}{4}$ cup sugar (48g)

2 tbsp aquafaba (chickpea brine from a can to replace eggs)

1 cup vegan friendly graham cracker crumbs (93g)

$\frac{3}{4}$ cup sweetened coconut flakes (94)

$\frac{1}{2}$ c. finely sliced almonds (49g)

Second Layer

$\frac{1}{2}$ cup vegan butter (95) (let soften at room temp)

3 tbsp coconut cream (thick cream that forms at the top when you open a can of coconut milk) (45g)

2 Tbsp Bird's Custard Powder (or other vegan friendly custard)

2 cups icing sugar (220g)

Third Layer

1/2 cup semi-sweet chocolate chips (100g)

2 tbsp butter (28g)

1. Melt first 3 ingredients in top of double boiler. Whisk until smooth.

2/ Stir in aquafaba, stir to cook and thicken. Remove from heat.

3. Stir in crumbs, coconut, and almonds. Press firmly into an 8" x 8" pan. (Place a piece of parchment paper or grease pan before, if desired before.)

4. Cream butter, coconut cream and custard powder together with a hand mixer.

5. Add icing sugar together, beat until combined and fluffy. Spread over bottom layer.

6. Melt chocolate and butter over low heat (or in the same double broiler). Cool.

7. Once cool, but still liquid, pour over second layer and chill in refrigerator.

8. Spread smoothly and evenly. Refrigerate until the chocolate has hardened completely.

9. Before slicing, let rest on counter 10 minutes so the chocolate can soften. Slice bars, being careful not to crack the chocolate.

10. Slice Nanaimo bars, and place back in the refrigerator 10 minutes or until serving.