

## Canuck Puck Cookie

### **Bottom Layer**

½ cup salted butter  
¼ cup sugar  
5 tbsp. cocoa  
1 egg beaten  
1 ¼ cups graham wafer crumbs  
½ c. finely chopped walnuts  
1 cup shredded coconut

Melt first 3 ingredients in top of double boiler. Add egg and stir to cook and thicken. Remove from heat. Stir in crumbs, coconut, and nuts. Press firmly into an ungreased 8" x 8" pan.

### **Second Layer**

½ cup unsalted butter  
2 Tbsp. and 2 Tsp. cream  
2 Tbsp. vanilla custard powder  
2 cups icing sugar

Cream butter, cream, custard powder, and icing sugar together well. Beat until light. Spread over bottom layer.

### **Third Layer**

4 squares semi-sweet chocolate (1 oz. each)  
2 Tbsp. unsalted or unsalted butter

Melt chocolate and butter over low heat. Cool. Once cool, but still liquid, pour over second layer and chill in refrigerator. Once fully chilled, use a round cookie cutter and cut out your pucks. The cookies are very rich, so use a smaller cookie cutter.