**Bottom Layer:**

60 mL margarine

25 mL sugar

35 mL cocoa

1/2 egg, beaten in custard cup

85 mL coconut

200 mL graham wafer crumbs

Instructions:

1. Melt margarine, sugar and cocoa in a saucepan.
2. Add beaten egg and stir to cook and thicken.
3. Remove from heat.
4. Stir in graham wafer crumbs and coconut.
5. Press into ungreased loaf pan. Chill.

**Middle Layer:**

60 mL margarine

15mL vanilla custard powder

25mL milk

250mL icing sugar, sifted

1) Cream margarine, milk, custard powder and icing sugar.

2) Beat until light.

3) Spread over bottom layer. Chill

**Top Layer:**

75mL semisweet chocolate chips

15mL margarine

1) Melt chocolate and margarine in top of double boiler .

2) Cool. When cool but still runny, spread over second layer.

3) Cover with saran wrap and label. Let set in fridge overnight