

Buddhist Relief Mission Chocolate Oatmeal Squares

Combine in a sauce pan:

1/2 cup margarine (115g)

1/4 cup cocoa (35g)

150 grams dark chocolate

1/2 cup milk (115ml)

1 cup sugar (200g)

1 teaspoon vanilla (5 ml)

(None of the measurements need be exact.)

Heat, stirring constantly. When it begins boiling, reduce the fire and continue heating and stirring about three minutes more.

Add

1/2 cup peanut butter (115g)

Stir until the peanut butter is completely blended.

Pour this mixture into a large bowl, containing

3 cups oats (250g)

chopped walnuts (optional)

Mix thoroughly.

When a little cool, press into a shallow pan.

Refrigerate to harden.

Cut into pieces of the desired size and serve.

(Will stay good in the refrigerator almost indefinitely.)