

David's Loki Squares

- 2 Packages semi-sweet, milk chocolate chips
- 1 16 oz. jar natural creamy peanut butter (about the consistency of thick syrup), blend oil into peanut butter before using
- 2 Cups of Graham cracker crumbs
- 1/3 Cup of honey
- 1/2 Oz. Vanilla Extract

Grease rectangular dish or pan (approximately 9" x 6" x 2") with butter. Soften up 1 bag of chips in medium bowl in microwave for about 1 ½ to 2 minutes on high. Add 1/4 oz. of vanilla extract and blend well. Pour into dish and spread evenly. Shake the container horizontally on a smooth surface to even out the distribution of chocolate. When the top is firm enough to pull peaks into with a fork, peak the surface to give the filling something to attach to. Cool until the peaks are firm. A short period in the refrigerator can be used to speed things up a bit.

Put Graham cracker crumbs into medium mixing bowl. Add all the peanut butter and honey. Mix well and pour out onto a piece of waxed paper. Shape into a rectangle as close to the size of the dish or pan being used as possible.

When chocolate in the dish is ready, put the layer of shaped filler on top and press the two layers together while spreading the filler evenly. Using a large fork, make holes in the surface of the filler to give the next layer of chocolate something to attach to. Melt the second bag of chocolate chips in the microwave for about 1 ½ - 2 minutes on high. Add 1/4 oz. of vanilla extract and blend well. Spread the chocolate evenly over the layer of filler. Shake the container horizontally on a smooth surface to even out the distribution of chocolate.

If you wish, you may crush some peanuts and sprinkle them over the top of the chocolate before it firms up. Let cool for a couple of hours before cutting.

Don't put it in the refrigerator until it has been cut or the chocolate may become too hard to cut easily.