



Rocky Road

Equipment

- Mixing Bowl
- Rolling Pin
- Medium Saucepan
- Wooden Spoon
- Square Container Lined with Greaseproof Paper

Ingredients

Please bring a container to take home your product

Ingredients

200g Digestive Biscuits or Rich Tea Biscuits
 135g Butter or Margarine
 200g Dark Chocolate
 2 – 3 Tbsp Golden Syrup
 100g Mini Marshmallows

Additional Ingredients you could also add (up to 100g)

Raisins, Dried Cranberries or any other Dried Fruit
 Nuts
 Popcorn
 Honeycomb (Crunchie Bar) broken up into pieces

Method

STEP 1

Grease and line a square container with greaseproof paper.

STEP 2

Place 200g of biscuits into a bowl, using the end of a rolling pin gently break the biscuits up into a mixture of lumps and fine crumbs.

STEP 3

In a saucepan melt 135g of butter or margarine, 200g chocolate and 2 – 3 Tbsp golden syrup over a gentle heat. Stir constantly until there are no lumps of chocolate visible. Remove from the heat and allow to cool.

STEP 4

Take the biscuits, 100g mini marshmallows and up to 100g of additional ingredients (dried fruits, nuts, popcorn, honeycomb), if you like, and stir it into the chocolate mixture until everything is completely covered. Pour the mixture into the tray and place in the fridge to set.