



# 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 mixer into the tray and place in the fridge to set.