



## ROCKY ROAD

Makes: 12

Ready in: 1 hour 25 minutes



This recipe is **vegetarian**

## Ingredients



200 grams of chocolate



75g of butter



Half a packet of digestive biscuits



2 teaspoons of golden syrup



100g of mini marshmallows



Favourite chocolate

## Equipment



2 large bowls



Tin



Timer



Mixing spoon



Teaspoon



Weighing scales

## How to make the rocky road:

1. Wash your hands



2. Break up the chocolate and put it into a large bowl.



3. Put the bowl in the microwave for 30 seconds to melt it.



4. After 30 seconds, take the bowl out and stir the chocolate.

If the chocolate isn't melted, repeat step 3 and 4 until it is melted.



5. Measure the butter in a large bowl.

Put this large bowl in the microwave for 40 seconds to melt the butter.



6. Add the melted butter to the melted chocolate and stir.



7. Add 2 tablespoons of golden syrup to the mixture.

Stir this again.



8. Put the biscuits into a bowl and break into small pieces.

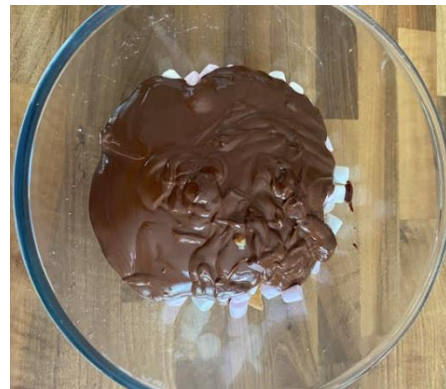
These pieces should be the same size as a coin.



9. Add the mini marshmallows and your favourite chocolate in small pieces to the bowl.



10. Pour the chocolate mixture into the bowl.



11. Mix all the ingredients until everything is covered in chocolate.

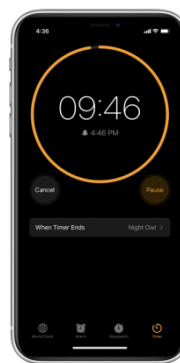


12. Pour the rocky road mixture into a tin.

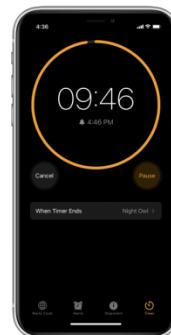


13. Put the rocky road in the fridge.

Set your timer for 1 hour.



14. When the timer makes a sound, take the rocky road out of the fridge.



15. Cut the rocky road into 12 squares.

