

Rocky Road

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Ingredients:

- 200g digestive biscuits
- 135g butter or margarine
- 200g dark chocolate
- 2-3 tbsp golden syrup
- 100g mini marshmallows
- Optional (up to 100g)
- raisins, dried cranberries or any dried fruit, nuts, popcorn or honeycomb broken into pieces

Directions:

1. Grease and line an 18cm square brownie tin with baking paper or we used individual cake cases to enable the children to spoon their own to take home.
2. Place 200g digestive biscuits in a freezer bag and bash with a rolling pin until they're broken into a mixture of everything between dust and 50p-sized lumps. Set aside.
3. In a large saucepan melt the butter or margarine, dark chocolate and 2-3 golden syrup over a gentle heat stirring constantly until there are no or almost no more lumps of chocolate visible, then remove from the heat. Leave to cool.
4. Take the biscuits, mini marshmallows (and up to 100g of any of the additional ingredients if you like), and stir into the chocolate mixture until everything is completely covered.
5. Tip the mixture into the lined baking tin or individual cake cases, and spread it out to the corners. Chill for at least 2 hrs

