



rocky road

recipe created by



ingredients

- 250g dark chocolate
- 150g milk chocolate
- 175g soft butter
- 60ml golden syrup
- 350g biscuits or chocolate bars of your choice
- 100g honeycomb (optional)
- 150g glace cherries (optional)
- 100g marshmallows (optional)

equipment

chopping board, knife, saucepan, wooden spoon or spatula, heat proof bowl, baking paper, baking tray or similar for letting the rocky road cool in fridge

method

- melt together the dark chocolate, milk chocolate, butter and golden syrup:
- this can either be done with the use of a bain marie - fill a saucepan with boiling water, then put a heat proof pyrex type bowl on top that won't sit on the bottom of the pan but around the rim & still contact the water
- alternatively put all in a heat proof bowl and melt in a microwave on a low setting checking regularly to prevent it from burning
- while this is all melting, chop all your biscuits, chocolate bars, honeycomb or whatever you decide to put in, into bite-size pieces
- when the chocolate mix is completely melted, add in the chopped biscuits, marshmallows & cherries, then mix until everything is covered in the chocolate mixture
- pour into a lined baking tray or similar, then smooth it out so it is even in height
- place in the fridge for at least 8 hours or until it has completely cooled
- cut into about 24 pieces & enjoy. this is best stored in the fridge