



Sarah's Rocky Road

Sarah's servings: 12, Sarah's skill: Easy

Ingredients

100g Milk chocolate
100g Dark chocolate
100g Golden syrup
120g Butter
200g Digestive biscuits
90g Mini marshmallows
100g White chocolate chips
100g Mini fudge cubes
50g Glacé cherries quartered
1tbsp Sieved icing sugar for decoration

Method

- Line and grease a 20cm square tin.
- In a Bain Marie melt the dark chocolate, milk chocolate, butter and syrup. Once melted set aside to cool.
- Put the biscuits in a large plastic bag and crush with a rolling pin. Don't crush them so they are fine crumbs - you want a mixture of crumbs and varying sizes of pieces for texture.
- Put the biscuits in a large bowl and then add the marshmallows, white chocolate chips, mini fudge cubes and glacé cherries.
- Pour the chocolate in the bowl and mix until everything is coated in the chocolate.
- Then tip into the prepared tin and press down and level.
- Put into the fridge to cool for about 4 hours then cut into slices and dust with icing sugar.