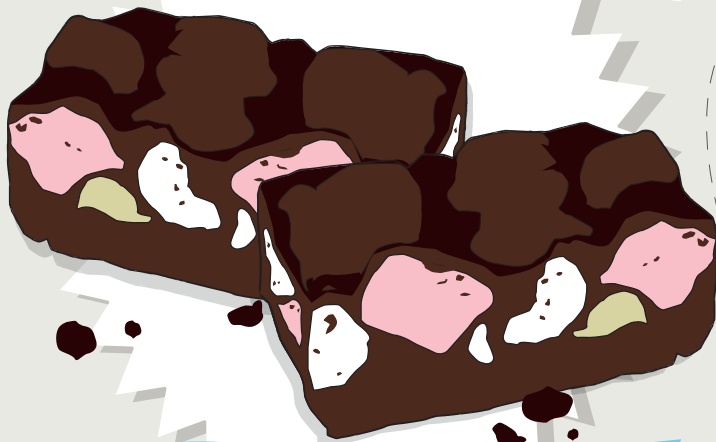


How to make



Rocky Road

LOOKING FOR A WAY TO USE YOUR LEFTOVER EASTER CHOCOLATE (IF YOU HAVE ANY)? THIS SUPER EASY RECIPE IS A GREAT ONE FOR A RAINY DAY, NO BAKING, JUST A LOAD OF CHOCOLATEY FUN FOR ALL THE FAMILY!



HERE'S WHAT YOU DO

1. Put the biscuits into a freezer bag and bash them with a rolling pin. Make sure that you have a mixture of crumbs and chunks.
2. With the help of an adult, melt the butter, chocolate and golden syrup in a large saucepan over a gentle heat. Stir constantly until there are no lumps of chocolate visible.
3. Take the biscuits, marshmallows and any additional ingredients and pour into the chocolate mixture. Stir it in until everything is completely covered.
4. Line your baking tray with greaseproof paper then tip the mixture onto it. Smooth it out as best as you can with a spatula so it is evenly spread to the corners of the tray.
5. Put it in the refrigerator for at least 2 hours to allow the mix to set. Finally dust with the icing sugar, cut into squares and enjoy your handiwork. Yum yum!

YOU'LL NEED:

- 200g CHOCOLATE
- 2-3 tbsp GOLDEN SYRUP
- 135g SOFT BUTTER
- 100g MINI MARSHMALLOWS
- 6 DIGESTIVE BISCUITS

- ICING SUGAR (TO DUST)
- RAISINS OR ANY DRIED FRUIT
- BAKING TRAY & PAPER
- LARGE SAUCEPAN
- A SIEVE & ROLLING PIN

