

Rocky Road

Ingredients:



200g
Dark
chocolate



2-3tbsp Golden
Syrup



200g
Digestive
Biscuits



100g Mini
Marshmallows



135g
Butter/
Margarine



Up to 100g of
anything you
like- popcorn
and cherries?!

Method:

1



Grease and line a medium sized tin with baking paper

2



Put the digestive biscuits into a plastic bag and bash with a rolling pin until the biscuit bits are no bigger than 50p pieces

3



In a saucepan, melt the butter, chocolate and golden syrup, stirring constantly until all the lumps of chocolate have gone



4



Remove the pan from the heat and leave to cool slightly

5



Mix the biscuit pieces, marshmallows and any other toppings into the chocolate mixture until everything is covered

6



Tip the mixture into the lined tin

7



Chill in the fridge for at least 2 hours

8



To serve, cut into pieces with a sharp knife

Enjoy!