

Rocky Road

Ingredients:

200g	Dark Chocolate
200g	Digestive Biscuits
135g	Butter/Margarine
2-3tbsp	Golden Syrup
100g	Mini Marshmallows

You can add up to 100g of any other topping-
Cherries and popcorn are good!

Method:

- Grease and line a medium sized tin with baking paper
- Put the digestive biscuits into a plastic bag and bash with a rolling pin until the biscuit bits are no bigger than 50p pieces
- In a saucepan, melt the butter, chocolate and golden syrup, stirring constantly until all the lumps of chocolate have gone
- Remove the pan from the heat and leave to cool slightly
- Mix the biscuit pieces, marshmallows and any other extra toppings into the chocolate mixture until everything is covered
- Tip the mixture into the lined tin
- Chill in the fridge for at least 2 hours
- To serve, cut into squares with a sharp knife
- Enjoy!