

# Rocky Road.

Shared by Tanya from the MND Association Supporter Care Team

**Servings:** 16 squares

**Set time:** 2 hours minimum

## Ingredients

- 400g milk or dark chocolate, chopped
- 125g golden syrup
- 125g unsalted butter
- 100g mini marshmallows
- 200g digestive or shortbread biscuits, chopped
- 200g smarties

## Recipe

1. Line a 9 inch square tin with parchment paper.
2. In a large bowl, add in the chocolate, golden syrup, unsalted butter and melt on a low heat. Alternatively, microwave in short bursts until fully melted then stir until smooth.
3. Once it's melted and combined, add in the mini marshmallows, chopped biscuits and smarties and fold together evenly.
4. Pour your mixture into the tin and spread until it's even.
5. Refrigerate for at least 2 hours until set.
6. Remove from tin, chop into squares and serve.

(Turn over for the rest of the recipe)

## Tanya's tips

- I prefer to refrigerate my rocky road over night to make sure it's firm.
- This rocky road will last for up to one week in the fridge in a fridge safe container, or at room temperature in a cake tin. If keeping in the fridge, give it a few minutes to soften slightly before serving.
- You can freeze for 3+ months.
- The types of ingredients you use are really versatile depending on who you are making these for. My niece and nephews love this version, but I have family members who prefer a richer version, so I use dark chocolate instead and rather than 200g of smarties, I add 150g glace cherries and 50g chopped nuts.
- Makes approx. 16 squares depending on how big you like your slices!