

Rocky Road

Ingredients

200g digestive biscuits (Rich Tea can also be used)
135g butter or margarine
200g dark chocolate (70% cocoa works best)
2-3 tbsp golden syrup
100g mini marshmallows (chopped regular marshmallows work too)
icing sugar, to dust

Optional (up to 100g)

raisins, dried cranberries or any dried fruit
nuts
popcorn
honeycomb, broken into pieces

Tools

Square Brownie tin, or square cake tin – not non-stick, or you will damage the coating when you cut it into pieces.
If you have to use a non-stick cake tin, lift the chilled mixture out with the baking paper, and cut it on a flat surface.

Baking paper or parchment

Scales

Freezer bag

Rolling pin

Large saucepan

Wooden spoon for stirring the mix

Method

STEP 1

Grease and line an 18cm square brownie tin with baking paper.

STEP 2

Place 200g digestive biscuits in a freezer bag and bash with a rolling pin or just the side of your fist until they're broken into a mixture of everything between dust and 50p-sized lumps. Set aside.

STEP 3

In a large saucepan melt 135g butter or margarine, 200g dark chocolate and 2-3 tbsp golden syrup over a gentle heat stirring constantly until there are no or almost no more lumps of chocolate visible, then remove from the heat. Leave to cool.

STEP 4

Take the biscuits, 100g mini marshmallows and up to 100g of additional ingredients (dried fruit, nuts, popcorn, honeycomb), if you like, and stir into the chocolate mixture until everything is completely covered.

STEP 5

Tip the mixture into the lined baking tin, and spread it out to the corners. Chill for at least 2 hrs then dust with icing sugar and cut into 12 fingers.