

Rocky Road

Ingredients

70g butter

150g plain chocolate

2 tablespoons golden syrup

150g digestive or other biscuits

50g mini marshmallows or maltesers or a mixture of the two.

Small square or round tin.



Method

1. Melt the butter, chocolate and syrup together gently in a saucepan.
2. Keep about 1/3 of this melted mixture and put it aside in a measuring jug.
3. Crush the biscuits to crumbs in a mixing bowl, stir in the marshmallows and/or maltesers.
4. Fold the crumb mixture into the melted chocolate in the saucepan.
5. Mix well until all the biscuit crumbs are coated.
6. Tip mixture into a lined tin, smooth the top.
7. Pour over the reserved melted mixture in the jug, spread over the top.
8. Cool in the fridge until set.
9. Cut into slices and dust with sifted icing sugar.