

March 2023



## EASTER ROCKY ROAD

### PREPERATION TIME:

25 mins

### COOKING TIME:

5 mins

### SERVES:

8-10

### INGREDIENTS

225g dark chocolate, broken into pieces

100g unsalted butter, cubed

2 tbsp cocoa powder

2 tbsp golden syrup

100g rich tea biscuits

50g mini marshmallows

50g dried cranberries

200g chocolate mini eggs

Add 50g salted almonds for an extra crunch

### METHOD

STEP 1: Line a 20 x 30cm traybake tin with 2 sheets of cling film (in a criss-cross pattern). Put the chocolate and butter in a large bowl set over a saucepan of gently simmering water, and melt until smooth and glossy.

STEP 2: Remove from the heat and add the cocoa powder and golden syrup. Mix together until fully combined and leave to cool at room temperature for about 15 mins.

STEP 3: Put the biscuits in a freezer bag and use a rolling pin to bash them, leaving some pieces chunkier than others. Stir into the cooled chocolate with the marshmallows, cranberries and 150g of the mini chocolate eggs.

STEP 4: Pour the mix into the tin and press down with the back of a spoon until even. Scatter over the remaining mini chocolate eggs, pressing them in a little, and leave to set in the fridge for 1 hr.

STEP 5: Remove from the tin and cut into bars to serve. Will keep for up to 1 week in an airtight container.