

Rocky Road

Brigades @ Home – 17/07/2020

Preparation time: 20 minutes

Cooling time: 2 hours

Makes: approx. 12 bars

Ingredients

200g digestive biscuits (or Rich Tea)

135g butter or margarine

200g dark chocolate (70% cocoa)

2-3 tbsp golden syrup

100g mini marshmallows (or chopped regular marshmallows)

Optional (up to 100g)

raisins, dried cranberries or any dried fruit

nuts

popcorn

honeycomb, broken into pieces

Method

1. Grease a 20cm square baking tin with a little butter and line with greaseproof paper
 2. Weigh the digestives into a freezer bag and crush leaving an assortment of pieces sized from crumbs up to 50p pieces and set aside
 3. Weigh the butter, dark chocolate, and golden syrup into a large saucepan and melt over a gently heat until there are no lumps. Leave to cool for 10-15 minutes
 4. Pour the biscuit pieces, mini marshmallows, and optional extras into the chocolate mixture
 5. Stir very well until everything is coated
 6. Pour into the lined baking tin and spread into the corners. I press it down too
 7. Chill in the fridge for at least 2 hours
 8. Cut into squares, bars, or fingers
 9. Store in an airtight container in the fridge
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Rocky Road

Ingredients

- 200g digestive biscuits
- 135g butter
- 200g dark chocolate
- 2-3 tbsp golden syrup
- 100g mini marshmallows
- Optional (up to 100g)
dried fruit
nuts
popcorn
honeycomb pieces



Utensils

- Large saucepan
- Wooden spoon & Scales
- 20cm Square baking tin
- Greaseproof paper
- Freezer bag
- Airtight container



- 1.**
Grease the baking tin with a little butter and line it the greaseproof paper



- 2.**
Weigh the 200g of digestive biscuits into the freezer bag



- 3.**
Crush the digestive biscuits until they are broken in bits from crumbs up to 50p piece size



Set aside

- 4.**
Weigh the 135g of butter into the large saucepan



- 5.**
Weigh the 200g of dark chocolate into the large pan



- 6.**
Add the 2-3tbsp of golden syrup into the large pan



- 7.**
Melt over a gentle heat until there are no lumps



Leave for 10-15 minutes to cool a bit

- 8.**
Weigh the 100g of mini marshmallows



- 9.**
Add the crushed digestives to the chocolate mixture



- 10.**
Add the mini marshmallows and optional extras (I used 55g of walnut pieces and 45g of raisins left over from previous bakes)



- 11.**
Stir everything together until all the dry ingredients are fully coated in the chocolate mixture



- 12.**
Pour the mixture into the lined baking tin and spread out to the corners

I press down the top a bit too



- 13.**
Chill in the fridge for at least 2 hours

Turn out onto a chopping board and cut into squares, bars, or fingers



- 14.**
Enjoy

Store in an airtight container in the fridge

