



Creme Egg Rocky Road

February means Cadbury Creme Eggs, in fact I think they actually appeared in January this year. I don't need any excuse whatsoever to eat them, but... here's a good one!

Ingredients

- 2 packets mini creme eggs (16)
- 140g butter
- 150g rich tea biscuits
- 250g good milk chocolate
- 120g good dark chocolate
- 4 tbsp golden syrup
- 50g mini marshmallows
- 50g raisins
- 40g glace cherries, chopped in half

1. Put the mini creme eggs and marshmallows in the freezer for a couple of hours. Keep the marshmallows apart so they keep their shape.
2. Melt the milk and dark chocolate in a pan on very low heat with the butter and golden syrup, stirring regularly to ensure it doesn't burn. Once melted set aside 150ml to be used later, leave the rest in the pan but turn off the heat.
3. Break the biscuits into thumbnail size pieces and fold into the chocolate mixture in the pan.
4. Mix in the cherries, raisins and frozen mini marshmallows.
5. Chop the mini creme eggs into half. Set aside half of them to use later and put the other half in the pan and mix in gently.
6. Lay out baking parchment onto a tray (20cm x 26cm) and spoon the mixture onto it. Press down firmly to compress it so it forms an even layer.
7. Pour the 150ml of melted chocolate, which you set aside earlier, across the top of the mixture and smooth out, filling any gaps.
8. Put the remaining creme eggs on top of the rocky road, white and yellow side up, pushing them down carefully into the mixture so that the very top of the creme eggs are just above the surface.
9. Finally put it in the fridge to set. It will be set enough to eat in about two hours, so wait!

Once set, cut it into squares and serve.