



CELEBRATIONS ROCKY ROAD

Ingredients

250 g Dark chocolate

250 g Milk chocolate

Use good chocolate, not cooking
chocolate

200 g Butter

150 g Golden syrup

100 g Digestive biscuits broken
into small pieces

75 g Mini pink & white marshmallows

75 g Glacé Cherries cut in half

250 g Celebrations chocolates chopped
up, plus a few for decoration

You can also use Cadbury's Heroes, or
Quality Street, but take out the chewy
caramels first

Method

- Lightly grease an 8" square tin then line with baking paper.
- Melt the butter, golden syrup, dark and milk chocolate in a pan on a low heat, stirring together as it melts.
- Once fully melted and combined, take the pan off the heat.
- Add the broken up biscuits, chopped cherries, marshmallows and the chopped up Celebrations to a bowl and stir together.
- Pour about two thirds of the chocolate mixture into the bowl of biscuits etc. and stir to fully coat the fillings with chocolate.
- Pour the whole lot into the lined tin, smooth down then add the remaining chocolate mixture to fill in any gaps and smooth it out.
- Add the Celebrations chocolate to the top to decorate, and some sprinkles too if you like.
- Put in the fridge overnight, or for 3-4 hours to set.
- To serve, remove from the tin and cut into squares using a sharp knife.
- The rocky road will keep in an airtight container for 1 - 2 weeks, and up to 3 weeks in the fridge. It is best kept in the fridge.