

Rocky Road Slices / Bites - makes 16 portions but can be 24 mini-bites

Make sure before you start you have a very well lined tray with greaseproof paper, baking parchment or even clingfilm.

Use a tray of about 18cm x 18cm or 20cm x 20cm or rectangular tray 15cm x 25cm

It must be lined because this stuff will stick like concrete!!!!!!!

Ingredients

125g butter or margarine

2 tablespoons of golden syrup

200g chocolate - dark is best but can use a mix of dark and milk

200g digestive biscuits broken up into a variety of sizes from crumbs to thumbnail size

100g marshmallows - mini ones are good but if using full size ones cut down to mini size with scissors or knife

100g of goodies by goodies we mean other things you would find in the cupboard e.g. raisins, sultanas, chopped cherries, chopped dried apricots, broken or crushed nuts, whole walnuts, even some cornflakes its best to use half crispy things and half chewy fruity things but its upto what you want to use

Equipment

Well lined tray 18cm x 18cm or similar

Medium sized saucepan

Large mixing bowl

Wooden spoon

Method

1. Make sure you have a well lined tray
2. Add butter and golden syrup to pan and melt together over low heat - you just want this to start to melt as you do not want to fry the chocolate
3. Break chocolate into cubes / smaller pieces
4. Once butter is almost all liquid add chocolate and allow to melt
5. Once all chocolate mix is well melted stir and remove from heat do not overheat
6. While chocolate is cooling mix crushed biscuits, marshmallows and goodies in bowl
7. Allow 5 minutes for chocolate to cool
8. Combine melted chocolate and biscuit mix in mixing bowl - stir well
9. Spoon out into tray and put in fridge for 1 hour
10. Now do the washing up and clean up the kitchen
11. After 1 hour take out of fridge and mark out with a butter knife 16 portions
12. Leave to set in fridge overnight
13. Lift set mix from tray on lining paper and cut/break along marks.
14. Dust with icing sugar if you want to show off your photos.