**Rocky Road**

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| ***Ingredients***  | ***Equipment***  |
| 125g butter | saucepan |
| 300g chocolate | weighing scales  |
| 3 tbsp. golden syrup | tablespoon |
| 200g digestive biscuits  | rolling pin |
| 100g mini marshmallows | mixing bowl |
| icing sugar to decorate | wooden spoon |
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***Method***

1. Prepare yourself and your work area. Get equipment out.
2. Break the chocolate into chunks and place in mixing bowl.
3. Weigh the butter and measure the golden syrup into the mixing bowl.
4. Place the bowl over a saucepan half-filled with water and heat gently, stirring until all melted.
5. Place the biscuits in a plastic food bag and bash with a rolling pin until you have some fine crumbs and some larger pieces of biscuit left.
6. Remove the bowl from the saucepan. Mix in the biscuits and the marshmallows (keep a few back for decoration).
7. Mix everything together thoroughly then spoon mixture into dish.
8. Sprinkle the last marshmallows on the top and a little icing sugar.
9. Place in the fridge to set for a few hours.
10. When fully set, cut into squares or slices.

