

Easter Themed Rocky Road



This is really easy to make (and even easier to eat)! The quantities and suggestions given are really only guidelines, you can substitute just about any of the ingredients to tailor make the Rocky Road to you own tastes. Our favourite family version uses a mixture of dark and milk chocolate, Fry's Turkish Delight and salted peanuts as well as marshmallows. It has been well tested in the staffroom !

Ingredients

2 x 200g bars of chocolate

1 x bag of mini eggs

1 x bag of Easter themed marshmallows (or plain ones but not mini marshmallows)

1 x bag of Easter themed jelly sweets



Method



- ▶ 1. Break the chocolate into small pieces.
- ▶ 2. If using the microwave to melt the chocolate, do it in three separate lots to avoid burning.
- ▶ 3. Microwave on medium power for one minute then stir and repeat until all the chocolate is smooth.
- ▶ 4. The safest way is to place all the chocolate in a heatproof bowl and stand it over a saucepan with water in the bottom. Make sure that the water does not touch the bottom of the bowl.
- ▶ 5. Heat the water gently, and keep stirring while the chocolate melts.

Getting Messy!

- ▶ 1. If using ordinary marshmallows you will need about 12, cut each one into 4 and add to the melted chocolate.
- ▶ 2. If using the Easter themed ones they may be slightly smaller so add in 3 or 4 more and cut each one into 3 pieces.
- ▶ 3. Add the jelly sweets, having first sampled one each to check that they are ok!
- ▶ 4. Take half the bag of mini eggs and break them gently with a rolling pin. Don't make the pieces too small you want to be able to see them when you cut into the slices of Rocky Road.

The Hardest Part...

(so named because it involves waiting!)

- ▶ 5. Give everything a good mix. If there is still quite a lot of liquid chocolate in the bottom of the bowl, add some more marshmallows.
- ▶ 6. Line a square or rectangular dish with cling film. The dish can be made of any material as it does not need to go in the oven. If your tin is too big for the amount of mixture then roll up some tin foil and make a 'wall' to reduce the size of the tin.
- ▶ 7. Tip the mixture into the lined tin and spread it out evenly.
- ▶ 8. Arrange whole mini eggs on the top making sure that every slice will get at least one egg.
- ▶ 9. Leave to set ,luckily it does not take too long, but don't put it in the fridge.
- ▶ 10. Turn out the set Rocky Road and cut it into squares. It is quite rich so don't make the squares too big.

Happy Easter!

