

101 A



FUN AND EASY RECIPES



with

ROCKY ROAD CREATIONS

Equipment you will need:

2 bowls
cutlery
scales
microwave or pan of water
baking tray, plate, foil tray or baking tin.
greaseproof paper

Basic Ingredients:

100g digestive biscuits 65g butter 200g dark chocolate 1tbsp golden syrup 50g marshmallows 40g raisins or sultanas icing sugar for dusting

You can add a selection of the following to create your own Rocky Road Creation:

pieces of chocolate bar other dried fruit another variety of biscuit cereal

METHOD

- 1. Measure your biscuits into a bowl and then break up so that you have a variety of different sized pieces - from crumb size to approximately 2cm.
- 2. Measure the marshmallows, raisins and any other additional ingredients for your creation into the bowl with the biscuits.
- 3. In the second bowl, weigh out the butter, dark chocolate and golden syrup. Melt in the microwave ensuring that you stir every 10 seconds. Alternatively, melt over a pan of water on the hob.
- 4. Pour the melted chocolate mixture into the first bowl and mix quickly.
- 5. Empty the contents of the bowl into a greaseproofed lined tin. Press gently down until the mixture is fairly even with a 'rocky' surface.
- 6. Place in the fridge for 40mins 1 hour and leave to set.
- 7. Sprinkle some icing sugar on top of the rocky road and then cut into squares approximately 5cm.
- 8. Store in a sealed container in the fridge or eat and enjoy!

FOR EDUCATIONAL PURPOSES, YOU COULD MAKE A BASIC MIXTURE TO TRY AND THEN GIVE YOUR CHILD A SELECTION OF INGREDIENTS FOR THEM TO THEN DESIGN AND INVENT THEIR OWN CREATION. YOU COULD MAKE ONE TOO AND THEN TASTE TEST AND EVALUATE THE FLAVOUR.

TIME TO MAKE: 1-2 HOURS