

#AUSAdapts COOKING AT HOME

The Ultimate Rocky Road

THIS RECIPE IS BROUGHT TO YOU BY



SERVES 24 PREP TIME: 20MIN COOKING TIME: 5MIN

Ingredients

- 1½ cups PASCALL Marshmallows, halved
- 1 cup peanuts, chopped
- ¾ cup red glacé cherries, halved
- 200g CADBURY Dark Baking Chocolate, chopped
- 200g CADBURY Milk Baking Chocolate, chopped
- 150g shortbread finger biscuits, broken



Method

Combine 1/3 each of the marshmallows, peanuts and cherries and set aside.

Melt together the milk and dark chocolate in a glass bowl over simmering water, making sure the bowl doesn't touch the water.

Stir the biscuits and remaining marshmallows, peanuts and cherries into the melted chocolate.

Spoon mixture into a lined 18cm × 30cm slice pan. Gently press the reserved marshmallow mix into the top of the slice.

Chill until firm and then slice into squares to serve.

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