

# Recipe Card #3

## Rocky Road

500g Rich Tea Biscuits

300g Dark Chocolate (70% Cocoa)

300g Milk Chocolate

200g Butter

300g Golden Syrup

100g Dried Dates, chopped small

100g Dried Apricots, chopped small

120g Hazelnuts, skins off, roasted & chopped roughly

100g mini marshmallows

Line a 20cm square cake tin with cling film, leaving bits hanging over the sides so you can lift the cake out easily. Break the biscuits into small pieces, smaller than bite size, but not reduced entirely to crumbs. Melt the chocolate, butter, and golden syrup in a large heatproof bowl set over a pan of simmering water. Remove the bowl from the heat and stir in the broken biscuits, then add the dried fruit, nuts and marshmallows. Stir well, then pour into the prepared tin and refrigerate for 6 hours. Lift out of the tin and peel off the cling film.

Cut into 16 chunks and watch your guests devour them.