

Rocky Road Recipe

250g Digestive biscuits (or similar).

125g soft brown sugar

125g butter

50g mixed dried fruit or raisins, chopped cherries , small marsh mallows

3 tablespoons cocoa powder

1 egg beaten

Few drops vanilla essence or extract

Bar of milk or dark chocolate

20g butter

Break the biscuits roughly (I use a rolling pin) add fruit, cherries marshmallows. Put sugar and 125g butter into a pan and heat gently until melted. Remove from heat and add cocoa powder. Mix together egg and vanilla and add to the pan. Pour this into the dry biscuits and mix well. Put into a 7 x 11 inch tin or similar, press down and chill in fridge. Melt chocolate and knob of butter in a bowl over simmering water until melted and pour over cake, spread over and chill. Cut into small squares.