



Easter Rocky Road

about 12 - 16 pieces



Easy

up to 20 Min.



Ingredients:

For the Rocky Road:

- 150 g Dr. Oetker 35% Milk Chocolate
- 150 g Dr. Oetker Dark Chocolate
- 125 g Unsalted butter
- 125 g Digestive Biscuits
- 100 g Dr. Oetker Heart Marshmallows
- 150 g Chocolate Mini Eggs

To Decorate:

- 150 g Dr. Oetker 26% White Chocolate
- Dr. Oetker Unicorn Confetti Sprinkles
- Dr. Oetker Mini Wafer Flowers
- 50 g Chocolate Mini Eggs

- 1 First up, grab a 10"x 8" rectangle baking tin and line with grease proof paper.
- 2 Break up your Milk and Dark Chocolate and pop in a microwavable bowl with the butter. Melt together in the microwave for 30 seconds and stir, continue to heat in 30 second bursts stirring between each burst until your lovely chocolatey mixture has melted.
- 3 In a separate bowl crush your biscuits making sure there a still some larger pieces for a nice crunch in your rocky road. Pop in the marshmallows and chocolate eggs and pour over your melted chocolate mixture. Mix together well to make sure all the pieces are covered in chocolate.
- 4 Pour into your prepared baking tin and press down into the tin. Pop in the fridge to chill for about an hour or until set.
- 5 **To Decorate:**
Now for the decoration; break up the white chocolate and pop into a microwaveable bowl ... you know what's coming? Melt in the microwave as above until all melted and smooth. Take your rocky road out of the fridge and pour over the white chocolate and smooth the cover the top of your bake.





- 6 Now to get creative, top with your sprinkles and mini wafer flowers and because it's Easter lets add a few more chocolate eggs! Let the chocolate set then cut up and it's time to tuck in and enjoy!

Tip from the Test Kitchen

- Your rocky road should keep in an airtight container for about a week.
- Add your favourite Easter chocolates to the top of your rocky road to decorate - we love little chocolate bunnies!

