

Mrs Adams' Malteser Rocky Road

This treat is an easy no-bake recipe that I'm asked to make again and again!



Ingredients

500g milk chocolate

200g biscuits (I use plain digestives)

3 tbsp golden syrup

125g unsalted butter

100g marshmallows (I use mini ones)

160g of Maltesers (I buy a big box as it's cheaper than the grab bags and there's always some left over for a chef's perk!)

Instructions

1. Grease and line a deep baking tin - I use a 9inch square tin.
2. Bash the biscuits (I put them in a food bag covered and hit them with a rolling pin) to crush them and make crumbs - note they don't need to be uniformed like when making a cheesecake I like to have some bits bigger than others. Leave to one side.
3. Put your Maltesers in another food bag and bash with your rolling pin a few times to make them all sorts of shapes and sizes.
4. Place 300g chocolate, syrup and butter into a saucepan and heat gently to melt all the ingredients together.
5. Remove from the heat and stir in the biscuit crumbs and marshmallows until everything is covered in the sticky chocolate sauce. Then add the Maltesers and stir again.
6. Pour the mixture into your greased baking tin and place in the fridge for a couple of hours to set.
7. Melt 200g chocolate and then pour over the rocky road base, top with 16 Maltesers and leave to cool and set.
8. Carefully remove from your tin and cut into 16 portions and enjoy.