



Rocky Road Spring Rolls

28 spring roll wrappers
350g slab of Cadbury dairy milk chocolate broken into individual squares
28 Pascal Marshmallows cut in halves
14 Raspberry lollies cut in halves
150g packet of slivered almonds
2 tsp plain flour
Sunflower or vegetable oil for frying

1. First, roast the almonds in the oven until they are slightly browned – allow to cool
2. Then, chop all the lollies and put aside in separate bowls
3. Make the spring roll 'glue' by mixing the flour with a little water in a small bowl – enough to make a paste
4. To wrap the spring rolls – place a sheet in a diamond shape in front of you on a clean bench or chopping board
5. Place 2 pieces of chocolate, 2 halves of marshmallow, 1 half of raspberry and several almonds near the point closest to you. Roll up the filling and fold the sides inwards to create the spring roll – use a little of the flour paste at the end so that the spring roll wrapper sticks.
6. Deep fry until a deep golden brown colour

NOTE

Be careful not to eat them too soon, or the filling will burn your mouth!

These can be cooked in an air fryer if you want to avoid making an oily mess in the kitchen 😊