



Bec's 'Rough Road'

Rocky Road layer:

275g milk chocolate melted

150g (1 cup) chopped slivered almonds

Varying amounts of – rice bubbles, finely chopped raspberry lollies and chopped marshmallows (to your liking)

1. Add all dry ingredients to the melted chocolate, making sure the mixture is well balanced and not too wet
2. Flatten mixture into a lined, 20x20 square cake tin
3. Make coconut rough mixture:

Coconut Rough

2 cups desiccated coconut (preferably lightly toasted in your oven)

225g milk chocolate melted

1. Mix the coconut into chocolate and layer on top of rocky road
2. Refrigerate until solid, then cut into pieces
3. Store in the fridge

TIP

Get creative! Experiment with different chocolate and add ins. For example; dark chocolate and mint version using mint leaf lollies or chopped up peppermint crisp bars. Or, use chopped up turkish delight in place of raspberry lollies. Maltesers? Clinkers? The possibilities are endless.