**Canadian Rocky Road**



**Ingredients**

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| * 200g dark chocolate * 1 tsp. syrup * 75g margarine / butter   🡫   * 75g mini marshmallows | * 120g digestive biscuits (broken into chunks) * *a handful of raisins and/or rice krispies* |
| * 50g white chocolate |

**Method**

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|  | 1. Melt the chocolate, butter / margarine and syrup in a bowl suspended over a pan of boiling water, making sure that the water does not touch the bowl. |
|  | 2. Once the chocolate has melted add the rest of the ingredients and mix well, but make sure that you don't break up the biscuits too much. |
|  | 3. Pour into a baking tray, which has been lined with parchment or greaseproof paper. Make sure it reaches the corners and is leveled out. |
|  | *Extra! – If you have time, heat up the white chocolate and drizzle it carefully on the top to create a snowy effect.* |
|  | 4. Place in the refrigerator for a minimum of 4 hours. |
|  | 5. Once the mix has set, tip out and cut into squares. Dust with icing sugar for that extra snowy effect! |