

# Malteser Rocky Road Cake

## Ingredients:

175g Maltesers

250g dark chocolate [70% cocoa solids ] broken into pieces

50g butter

8 digestive biscuits

60g marshmallows

Icing sugar to dust

## Method:

Line a 22cm tin with parchment paper

Melt chocolate with the butter over gently boiling water until it has completely melted and set aside to cool for 10 mins.

NB. Make sure the chocolate isn't too hot when you combine it with the other ingredients or it may melt the marshmallows. Thus taking the rocky out of the road !!!

Bash up the biscuits in a plastic bag

Add the crushed biscuits, maltesers and marshmallows to the chocolate mixture. Fold gently with a spoon until everything is coated with chocolate.

Pour the mixture into prepared tin and chill for up to an hour in the refrigerator.

Sieve over the icing sugar and cut into squares.

Yummy!