



# Sweet Rocky Road

ELLA LONG

## ingredients

- 200g Milk chocolate (or dark if preferred )
- 100g Butter (plus some extra for greasing )
- 3 tbsp Golden syrup
- 225g Digestive biscuits (crushed )
- 100g Dolly mixture ((or other soft sweets))
- 100g Jelly drops

### For the Decoration

- 50g Dark chocolate
- 200g Jelly sweets

## directions

Grease & line a 20cm square cake tin with baking parchment.

In a medium pan melt the butter, chocolate and golden syrup, stirring until well mixed.

Add the crushed biscuits and mix well.

Add the sweets and stir until mixed.

Pour into the tin and press down until even, chill in the fridge until set.

Decorate with the extra sweets then drizzle melted chocolate over the top.

Slice carefully into squares using a sharp knife.

TIME: 2.5 HRS

PORTIONS: 16 PIECES