

Snickers Rocky Road

We have taken a traditional rocky road recipe and given it a new look by adding snickers bars and toasted, rather than plain, marshmallows.

X4 60g Snickers bars, chopped coarsely
1 cup (35g) Rice Bubbles
150g toasted marshmallows, chopped coarsely
1 cup (150g) roasted unsalted peanuts
400g milk eating chocolate, chopped coarsely
2 teaspoons vegetable oil

Method;

1. Grease 19cm x 29cm slice pan. Line base and two long sides with baking paper, extending paper 2cm above sides of pan
2. Combine snickers, rice bubbles, marshmallows and nuts in large bowl. Stir chocolate and oil in small saucepan over low heat until smooth. Cool 5 minutes.
3. Pour chocolate mixture into snickers mixture; mix until well combined. Spoon rocky road mixture into prepared pan; refrigerate, covered, about 30 minutes or until set. Remove from pan, trim edges of mixture; cut into 3 cm squares.
4. Store, covered in the refrigerator