

Rocky Road



St Clare's College
Seek Wisdom



Ingredients:

- » 1 cup of shredded coconut
- » 250g milk chocolate
- » 250g dark chocolate
- » 100g mixed pink and white marshmallows
- » 100g mixed jubes (jelly lollies)

Method:

1. Grease a slice pan. Line bases and sides with baking paper, extending paper 2cm from edge of pan.
2. Place dark and milk chocolate in a large microwave-safe bowl. Microwave on medium (50%) for 1 to 2 minutes or until melted and smooth, stirring with a metal spoon every 30 seconds.
3. Meanwhile, combine coconut, marshmallows and jubes in a large heatproof bowl. Add chocolate. Mix well to coat. Divide mixture between prepared pans, pressing with the back of a spoon to level. Tap pans on bench to remove any air bubbles. Smooth top. Refrigerate until firm. Cut and serve.