

# Rocky Road Crunch

## Ingredients:

- 60g unsalted butter
- 150g dark chocolate, broken into pieces
- 1½ tablespoons golden syrup
- 100g rich tea biscuits
- 50g mini marshmallows
- Raisins (optional)

## Equipment:

- Bucket of water
- Stove
- Pan
- Glass bowl
- Wooden spoon
- Spatula
- Tablespoon
- Small spoon (one each)
- Oven gloves
- Tray
- Plastic bag
- 2 muffin cases per person (marked with your name)

1. Wash your hands
2. Half fill pan with water and heat on stove.
3. Break chocolate into pieces.
4. Put the butter, chocolate and golden syrup into a glass bowl.
5. When the water is hot put the glass bowl on top of the pan and stir gently until melted.
6. Put biscuits into plastic bag and carefully crush into small pieces.
7. Turn off heat. Carefully remove bowl from pan with oven gloves.
8. Mix the biscuits into the chocolate mix.
9. Add the marshmallows and raisins and mix well.
10. Spoon mixture into muffin cases (about half full).
11. Place onto tray and put into fridge to cool and set.
12. Wash up and tidy.

Notes to helpers:

Dietary requirements:

Chocolate and biscuits are stated to be "nut free".

Marshmallows contain gelatine so are not strictly vegetarian.

Make sure bowl does not touch the water in the pan when melting the chocolate. Water doesn't need to be boiling.

Make sure when crushing biscuits they are not pulverised into crumbs - need still to be small biscuit pieces.