

## CHRISTMAS ROCKY ROAD







Prep time

Cook time

**Serves** 

## NEED

200g chocolate (or any that needs using up!)

10g butter

200g fillings\*

\*We recommend a good mix of nuts, nougat, Christmas cake or pudding, biscuits or honeycomb - but really whatever you have leftover! Rocky Road is a great way to use up all the leftover odds and ends of sweet treats, nuts, nougat and Christmas cake that only Grandma eats. Really anything goes – just give it a whirl!

## HOW

- Before you get started, check you have roughly equal amounts of chocolate to fillings (a little tricky when using things up, but give it your best shot!)
- 2. Combine all fillings together in bowl and break into large chunks.
- 3. Melt the chocolate with the butter in a bowl over a pan of barely simmering water. Make sure the bottom of the bowl isn't touching the water. You can also do this in the microwave, stirring every 30 seconds until melted.
- 4. Mix everything together gently!
- 5. Spoon mixture into a greased and lined tin. Chill in the fridge until set then cut into squares and enjoy!

A Recipe by



SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.