

LEFTOVER EASTER EGG ROCKY ROAD

You will need:

- 225g of dark chocolate – smash an egg to pieces
- 100g unsalted butter
- 2tbsp of cocoa powder
- 100g rich tea biscuits
- 2tbsp of golden syrup
- 50g mini marshmallows
- 200g chocolate mini eggs

HOW TO:

1. Line a 20cm x 30cm baking tin with 2 sheets of cling film – it helps to cross them over.
2. Put the chocolate and butter in a bowl over a saucepan of gently simmering water and melt until smooth and glossy.
3. Once melted, remove from the heat and add the golden syrup and cocoa powder. Mix well, until it is all fully combined. Leave to cool at room temperature for 15 minutes.
4. Bash the biscuits in a freezer bag. Use a rolling pin. The pieces don't need to be uniform, leave some larger than others.
5. Add the biscuit pieces to the chocolate mixture and stir, Add in the marshmallows and 150g of the mini eggs. You can get creative here and add some other goodies here too, like raisins, popcorn, dried cranberries etc.
6. Pour the mixture into the lined tin and press down with the back of a spoon. Place the remaining mini eggs over the top of the mix, pushing them in a little so they stay on the top. Place the tray in the fridge for 1 hour to set.
Once set, remove the tin from the fridge and cut into squares and serve.

The rocky road will keep in an airtight container for one week. Take a photo and tag us on [Instagram](#) @hydratem8. We can't wait to see them!

