



**-MARSHMALLOWS
(50G)**

-CHOC-CHIPS 75G

-MACADAMIAS (50G)

-GLUTEN FREE

SHORTBREAD BISCUITS (50G)

-COOKING

CHOCOLATE (200G)

**-UNSALTED BUTTER
(25G)**

spatula

deep pot

dish

bowl

glad wrap

wooden spoon

SERVES APPROX 12





METHOD

Step 1: Line the dish with cling wrap.

Step 3: Put in the marshmallows, choc-chips, unsalted butter, macadamias and the pieces of dark cooking chocolate into a mixing bowl.

Step 4: Put some cold tap water into a deep pot and put it on the heated stove top.

Step 5: Put the mixing bowl with the ingredients on top of the pot.
***Make sure the bowl isn't touching the water**

Step 6: Stir the choc-chips, butter, macadamias, marshmallows and crushed biscuits into the melted chocolate with a spatula.

Step 7: Mix the ingredients thoroughly, until the mixture is well combined.

Step 8: Pour the mixture into the prepared dish, making sure the mixture is even and it is spread all over, especially in the corners.

Step 9: Put the Rocky-Road into the fridge to set for 2.5hrs.

Step 10: ENJOY YOUR GLUTEN FREE ROCKY ROAD!!! :)

Step 11: Don't forget to do the dishes as we all love to do them **(NOT)** just as much as we love cooking.

