

Malteser and Cornflake Rocky Road

500g milk chocolate chopped
200g golden syrup
200g butter
125g cornflakes
2 x 103g packs of Maltesers
125g mini marshmallows

Line a 23 x 23cm square baking tray with baking parchment paper. Melt the golden syrup and butter gently in a pan on a low heat. When they have melted fully and the mixture is starting to bubble slightly, turn the heat off and add the chopped chocolate. Stir until the chocolate has melted.

Pour the cornflakes, maltesers, and mini marshmallows into a large bowl and pour the chocolate/syrup mix on top. Mix the ingredients together thoroughly until all the ingredients are coated well. Pour into the tin and press down very firmly. Leave to set in the fridge for 3-4 hours, or a bit longer if it still feels too soft. Once set, carefully remove from the tin and cut into your pieces.

Best Rocky Road EVER!!

