



No-bake rocky road chocolate bars

Prep time: 5 mins

Cooking time: 3 mins

Serves: 15 people

Description:

This is a rocky road that you will definitely want to take! The chocolate loaded candybar is a supercharged version of the regular rice crispie treat. Not only is it super delish, but it's also hassle-free because it's a no-bake recipe.

Ingredients:

225 g WoodenSpoon Yellow

450 g Icing sugar

30 ml / 2 tablespoons cocoa powder

2 XL eggs

250 ml / 1 cup coconut



1 packet marie biscuits, crushed

500 ml / 2 cups rice crispies

250 ml / 1 cup speckled eggs

250 ml / 1 cup mini marshmallows

Method:

1. Melt the WoodenSpoon Yellow in a pot on the stove.
2. Add the icing sugar, cocoa, and eggs and mix well for 2 - 3 minutes.
3. Remove from the heat and stir in the coconut, marie biscuits and rice crispies.
4. Add the speckled eggs and mini marshmallows and make sure they are well mixed in.
5. Press into a 22 x 23 cm or similar sized rectangular dish.
6. Place in the fridge overnight, then cut into squares and serve.



7. Store in a container in the fridge.

** You can add Smarties, Rascals, or any sweet of your choice, as well as nuts or raisins. * For a cheaper alternative, substitute the cup of speckled eggs with 1/2 cup chopped cherries and 1/2 cup chocolate chips.*