



Christmas rocky road

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(Vegan and no bake)

Time: 20 minutes to make
3 hours to set

Serves: 12-14 squares

Ingredients

- 200g rich tea biscuits
- 150g red glacé cherries
- 150g coconut oil
- 450g vegan dark chocolate
- 100g golden syrup
- Optional: 100g vegan mini marshmallows



Method

- 1 Preheat the oven to 170°C
- 2 Line an 20cm square tin with baking paper.
- 3 Melt the coconut oil in a saucepan on a low heat, then add the chocolate and golden syrup. Stir until melted.
- 4 Crush up the biscuits with a rolling pin, leaving some chunky bits and transfer to a bowl.
- 5 Slice the glacé cherries in half and add to the bowl.
- 6 Add the chocolate mixture to the bowl of rich teas and cherries, mix it in fully and flatten into the tin.
- 7 If you're adding any marshmallows, place them on top and squish them slightly into the mixture.
- 8 Leave in the fridge for 2-3 hours to set.
- 9 Take the block of rocky road out of the tin, slice into squares and serve.