

# MOCHA ROCKY ROAD

## INGREDIENTS

300g chocolate of choice (we used a mix of dark and milk)  
125g butter  
3 tablespoons (roughly 45ml) golden syrup  
50ml Wardington's Original Project X Cold Brew Coffee Liqueur  
200g dry biscuits (Rich Tea, digestive, Hob Nobs etc all suitable)\*  
80g mini marshmallows  
80g whole glace cherries, washed and dried  
Icing sugar for dusting

\*we used gluten free biscuits to make this a GF friendly recipe

1 x 25cm square foil tray or lined baking tray

## METHOD

Break the chocolate into small pieces and place into a large-ish saucepan (you're going to use it for mixing) with the butter and the golden syrup. Melt over a very low heat and stir occasionally – the slower you do this, the better. Once melted and thoroughly incorporated, take off the heat and add the Project X liqueur and stir well (don't beat it).

Take out about 130ml of the melted mixture and reserve in a small jug or pot.

Put the biscuits into a bag and whack them with a rolling pin – don't go completely to crumb, you need some chunky pieces for the 'rocky' element

Carefully stir the biscuit pieces, marshmallows and glace cherries into the saucepan until well mixed.

Tip the mixture into the foil tray and flatten it down with the back of a spoon or spatula. Once it's fairly even, pour over the reserved 130ml of mixture as a sort of road surface and smooth again.

Place in the fridge for at least 3 - 4 hours (overnight is good) to allow it to set up

Cut into roughly 18 square or finger pieces (make them as big or small as you want) and then dust with icing sugar to finish off.