



**Girl Guiding
New Zealand**
Ngā Kōhine Whakamahiri
O Aotearoa

Allyson Gofton's Rocky Road Slice



2 x 240 gram packets Girl Guide biscuits (plain)
100 gram packet mini marshmallows
¼ cup icing sugar
1 ¼ cups evaporated milk
350 grams dark chocolate, chopped roughly
2 teaspoons vanilla essence

Preparation time: 10 minutes
Chilling time: 2 hours
Makes: 30 pieces

Line the base and sides of a 20cm x 30cm slice tin with baking paper.

Place biscuits into a sealable bag, seal and crush with a rolling pin -the biscuits need to be well-crushed, but not made into a crumb. Place into a bowl with the marshmallows and ½ cup of the icing sugar. Toss to mix well and set aside.

Place the evaporated milk, chocolate and vanilla essence into a small saucepan and stir over a low heat until well melted. Alternatively melt in a microwave for about 2-3 minutes, stirring occasionally. Do not over heat as the mixture will separate and become too thick. Reserve ½ cup of the chocolate sauce.

Pour the remaining chocolate sauce into the bowl and stir well to mix evenly through the dry ingredients. Turn into the prepared slice tin and press down firmly to make a level top. Stir the remaining ¼ cup icing sugar into the reserved chocolate sauce and when smooth spread on top of the slice to make a thin icing. Refrigerate for 2 hours before cutting into pieces to serve.

Variations

Use 50 grams marshmallows and add ¼- ½ cup pistachio nuts
Omit the marshmallows and use ½ cup coconut
Add the grated rind one orange.

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Pippins 5 - 6 years | Brownies 7- 9½ years | Guides 9½ - Year 9 | Rangers Year 9 - 18 years