

The only Rocky Road you will experience with Anna Dillon.

For a large tray bake you'll need:

175g Golden Syrup
125g Unsalted Butter
25g Milk Chocolate
250g Dark Chocolate
350g Twix (Classic/White)
125g Mini Marshmallows
200g Shortbread
100g Raisins / Glace Cherries/
anything else (optional)
Extra Twix for decoration

This recipe will last for 1 week +
in the fridge, or room temperature
if it's not too hot and if you can resist
the temptation to eat more.

You can use all milk chocolate,
all dark, or a mixture like I do.

You should get about 25 pieces out of
your tray bake and it will take
you about 2.5 hours before you'll be
enjoying these delicious treats.



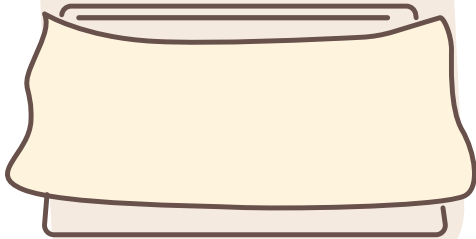
Resale & Staircasing Manager
and Aster's Star Baker



Anna's Baking Basics.

1.

LINE A LARGE RECTANGULAR / SQUARE TIN ABOUT 9 INCHES IN SIZE WITH PARCHMENT PAPER AND LEAVE TO THE SIDE FOR NOW.



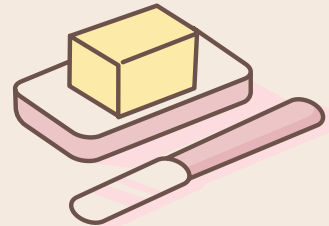
2.

CHOP UP YOUR TWIX AND SHORTBREAD INTO BITESIZE PIECES, AND ADD TO A LARGE BOWL WITH YOUR MINI MARSHMALLOWS, RAISINS, AND GLACE CHERRIES.



3.

IN A PAN, ADD YOUR GOLDEN SYRUP AND UNSALTED BUTTER AND MELT ON A MEDIUM HEAT, TILL YOUR BUTTER HAS MELTED.



4.

TAKE YOUR PAN OFF THE HEAT, AND ADD IN YOUR CHOCOLATE, AND STIR TOGETHER TILL SMOOTH IF YOUR CHOCOLATE DOESN'T QUITE MELT, PUT IT BACK ON THE HEAT FOR A FEW SECONDS AND STIR, ETC!



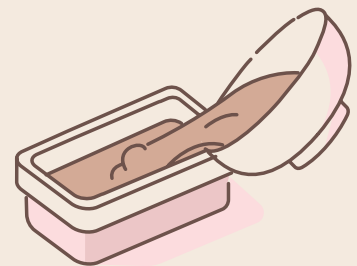
5.

LET THE MIXTURE COOL FOR A COUPLE OF MINUTES, AND THEN POUR INTO YOUR BOWL.



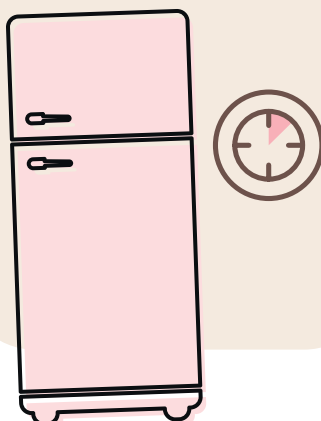
6.

STIR THE MIXTURE TOGETHER, AND THEN POUR INTO THE TIN.



7.

ADD ANY EXTRA TWIX ON TOP, AND THEN LEAVE TO SET IN THE FRIDGE TILL SOLID!



8.

CUT INTO 25 EQUAL PIECES AND SHARE THEM OUT.

THEY'LL KEEP FOR OVER A WEEK IN THE FRIDGE IF YOU DON'T EAT THEM ALL FIRST.



ENJOY!