

Mini Egg Rocky Road



The Mini Eggs provide the bumps in these rocky road bakes, but you'll find making them a very smooth process. Enjoy biting into the yummy mix of chewy marshmallow, buttery biscuit and crunchy Mini Eggs after!

400g Dairy Milk chocolate, broken into squares
150g digestive biscuits
50g mini marshmallows
90g Mini Eggs

1 Line a 30 x 20cm baking tin with baking parchment.

2 Melt the chocolate in a large glass bowl in the microwave at 20–30 second intervals, stirring in between. Alternatively, place the bowl over a pan of gently simmering water.

3 Put the digestive biscuits in a sealable plastic bag and bash with a rolling pin until you have a mixture of different sized pieces. You want to end up with some quite big crunchy pieces and not just crumbs.

4 Stir the crushed biscuits and marshmallows into the melted chocolate until everything is well combined and coated.

5 Transfer the mixture to the lined tin, pushing it into the corners and leveling the top. Push in the Mini Eggs, distributing them evenly throughout, and pressing down with a spatula or the back of a spoon.

6 Chill in the fridge for 2–3 hours (or overnight) until set. Cut into 24 squares and store in an airtight container in the fridge.

Makes 24 squares

Prep: 15 minutes

Chill: 2–3 hours

Per square:

143 kcals

7g fat

4g sat fat

14g sugar

0.08g salt