

## Macademia Rocky Road

Serves as many as you are happy to share them with!

Very quick to prepare, just allow time to set in the fridge

### Ingredients:

90g (3 oz) raw macadamia wholes and halves  
200g (7 oz) marshmallows  
75g (2 ½ oz) glace cherries, chopped  
30g (1 oz) desiccated coconut (optional)  
500g (18 oz) chocolate



### Method:

- 1 Toss together the macadamias, marshmallows, cherries and coconut and scatter over the base of a lined cake tin.
- 2 Melt the chocolate in a double saucepan or in a microwave and pour evenly over the top of the base, smoothing the melted chocolate out.
- 3 Refrigerate until set, then cut into pieces with a hot sharp knife. Best stored in a sealed container and kept in a cool place. If stored in the refrigerator, it will keep for up to 2 weeks.

**Tips:** Great for lunches on the go or taking on a picnic. To save on sticky fingers you could serve each portion in a paper cup case.