Maltesers Chocolate Crunchy Rocky Road
RECIPE

Maltesers Chocolate Crunchy Rocky Road



TIME	20 min
INGREDIENTS	6 items
MAKES	16 servings

Our twist on the classic chunky bar. Out go the marshmallows and nuts, in come the Maltesers® (yay!) and maraschinos.

INGREDIENTS

- 125g Maltesers Balls
- 150g dark chocolate, chopped
- 150g milk chocolate, chopped
- 100g buttermilk spread
- 125g maraschino cherries
- 60g light digestive biscuits, broken into small piece

INSTRUCTIONS

1. Grease and line a 20cm square cake tin with cling film.
2. In a saucepan melt the dark and milk chocolate with the buttermilk spread over a very low heat, stirring all the time, or you can do this in the microwave, in short 20 second bursts, stirring between each burst until melted together.
3. Leave to cool slightly.
4. Cut half of the cherries in half and stir into the cooled melted chocolate along with the digestives.
5. Then add all except for a handful of the Maltesers.
6. Pour into your prepared tin and scatter the remaining Maltesers on top.
7. Put in the fridge and leave to set (about 4 hours or overnight) before cutting into pieces.

More Recipes Like This



Carrot Cake Traybake with Maltesers Easter Bunnies

Cooking time

45 min

Ingredients

11 items



Chocolate Banana Loaf

Cooking time

60 minutes

Ingredients

12 items



Easter Egg Cookies

Cooking time

7 minutes

Ingredients

9 items



Maltesers Blondies

Cooking time

45 min

Ingredients

9 items

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