

Maltesers Chocolate Crunchy Rocky Road RECIPE

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<?xml version="1.0"?>
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 $\mbox{\ensuremath{\mathbb{R}}}$ (yay!) and maraschinos.

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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. 1

Grease and line a 20cm square cake tin with cling film.

2. 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. 3

Leave to cool slightly.

4. 4

Cut half of the cherries in half and stir into the cooled melted chocolate along with the digestives.

5. 5

Then add all except for a handful of the Maltesers.

6.6

Pour into your prepared tin and scatter the remaining Maltesers on top.

7. 7

Put in the fridge and leave to set (about 4 hours or overnight) before cutting into pieces.

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Carrot Cake Traybake with Maltesers Easter Bunnies

Cooking time

45 min Ingredients 11 items **SEE DETAILS Chocolate Banana Loaf** Cooking time 60 minutes

Ingredients

12 items

SEE DETAILS



Easter Egg Cookies

Cooking time

7 minutes

Ingredients

9 items

SEE DETAILS



Maltesers Blondies

Cooking time

45 min

Ingredients

9 items

SEE DETAILS

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