



Picnic Box - Rocky Road

This activity is for Scouts
but any section or leaders
could take part too !

What you need:

- 200g digestive biscuits (other types can be used)
- 135g butter or margarine
- 200g dark chocolate (70% cocoa works best)
- 2-3 tbsp golden syrup
- 100g mini marshmallows
or chopped regular marshmallows)
- Icing sugar, to dust
- Optional additional ingredients of choice
- Basic kitchen equipment



How to make it:

1. Grease and line an 18cm square brownie tin with baking paper.
2. Place digestive biscuits in a freezer bag and bash with a rolling pin or just the side of your fist until they're broken into a mixture of everything between dust and 50p-sized lumps. Set aside.
3. In a large saucepan melt the butter or margarine, dark chocolate and golden syrup over a gentle heat stirring constantly until there are no, or almost no more lumps of chocolate visible, then remove from the heat. Leave to cool.
4. Take the biscuits, mini marshmallows and up to 100g of additional ingredients (dried fruit, nuts, popcorn, honeycomb) if you like, and stir into the chocolate mixture until everything is covered.
5. Tip the mixture into the lined baking tin, and spread it out to the corners. Chill for at least 2 hrs.
6. Once set, dust with icing sugar and cut into 12 fingers.

Get more Foody:

Try using white chocolate or maybe a combination of both.

What wacky ingredients can you add into your rocky road.

Pretzels, nuts, bacon or cheese!!!



Safety Notes:

Scissors / Sharp Objects: Supervise young people appropriately when using scissors and knives.
Store all sharp objects securely, out of the reach of young people.

Food / Allergies: Check for allergies before you begin. Make sure you have suitable areas for storing and preparing food and avoid cross contamination of different foods. All activities must be safely managed.

Hot Oven / Hotplates: Supervise young people appropriately when using an oven or hotplates for cooking.