



## Mrs. Crimble's Rocky Road Cakes



**20 minutes to prepare plus chilling time**

**Makes 12**

You will need...

50g butter

1tbsp golden syrup

125g milk or plain chocolate

50g glace cherries, halved

4 x Mrs Crimble's Coconut Macaroons,  
chopped into small cubes

25g mini marshmallows - use the rest of the  
pack for decorating the tops

In a medium sized saucepan melt the butter, golden syrup and chocolate together over a medium heat, stirring to make a rich sauce. Allow the sauce to cool for about 10 minutes.

Stir in the cherries, macaroons and marshmallows and mix well.

Place 12 paper cake cases in to a 12 hole bun tray and spoon the mixture equally between them. Finally put the tray in the fridge and leave to set.