



Saved by Cake

Rocky Road Cake

A no bake-cake. Easy peasy to make and everyone loves it.



Begin by lining a 20cm tin with clingfilm, leaving bits overhanging the sides so you can lift the cake out easily.

Break the biscuits into small pieces, smaller than bite-sized, but not reduced entirely to crumbs.

Melt the chocolate, butter and golden syrup in a large heatproof bowl set over a pan of simmering water.

Remove the bowl from the heat and stir in the broken biscuits, then add the dried fruit, nuts and marshmallows.

Stir well, then pour into the prepared tin and refrigerate for 6 hours.

Lift out of the tin and peel off the clingfilm. Cut into sixteen chunks. Watch people devour.



Ingredients

Makes 16 squares

- 500g rich tea biscuits
- 300g dark chocolate
- 300g milk chocolate
- 200g butter
- 300g golden syrup
- 100g dried dates, chopped small
- 100g dried apricots, chopped small
- 120g hazelnuts, roasted and chopped roughly
- 100g mini marshmallows



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