

How to...

Make Easter egg rocky road

What you need

- 550g of milk chocolate
- 90g butter
- 5 tbsp golden syrup
- 200g shortbread
- 100g chocolate mini eggs
- 175g fudge
- 100g mini pink and white marshmallows
- 18x28cm baking tin
- Baking paper (special greaseproof paper)
- Heatproof bowl
- Saucepan

This chocolately refrigerator cake is an easy Easter recipe you can whip up in about 20 minutes. Instead of baking, your crunchy, chewy and creamy mixture goes into the fridge to cool down instead. This style of recipe produces a delicious, squidgy treat that you can share with friends and family. Be warned though, you need to save some of the butter, chocolate, fudge and mini eggs for the topping and you will probably end up with chocolately fingers!



Instructions

- 1 Grease and line an 18x28 centimetre tin with baking paper. Put 400g chocolate, 75g butter and five tablespoons of golden syrup into a heatproof bowl that sits on top of a pan of simmering water to melt. The bottom of the bowl should not touch the water. Ask an adult for some help.
- 2 Put the shortbread into a plastic bag, tie a knot in it and bash with a rolling pin to crush. Put 50g of the mini eggs in a plastic bag and bash them too. Cut 125g of the fudge into small pieces with scissors.
- 3 When melted, take the chocolate off the heat. Add the shortbread, crushed eggs, fudge and marshmallows. Stir to mix thoroughly. Tip into the tin and chill in the fridge for at least two hours.
- 4 To make the topping, melt 150g milk chocolate with 15g butter. Pour this over the chilled mixture, to cover. Scatter over 50g fudge and 50g of mini eggs, then chill again until it's set. Cut into 16 even squares and enjoy!



Allergy information

Ingredients in **bold** are allergens. Allergens are substances that can cause allergic reactions in some people. If you have a food allergy, carefully check the items listed. You can find more information at tinyurl.com/TWJ-allergy

WARNING!
Ask an adult's permission before you do this activity.

CRACKED IT
Cadbury made its first eggs in 1875. They were dark chocolate filled with sugar-coated chocolate drops.

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