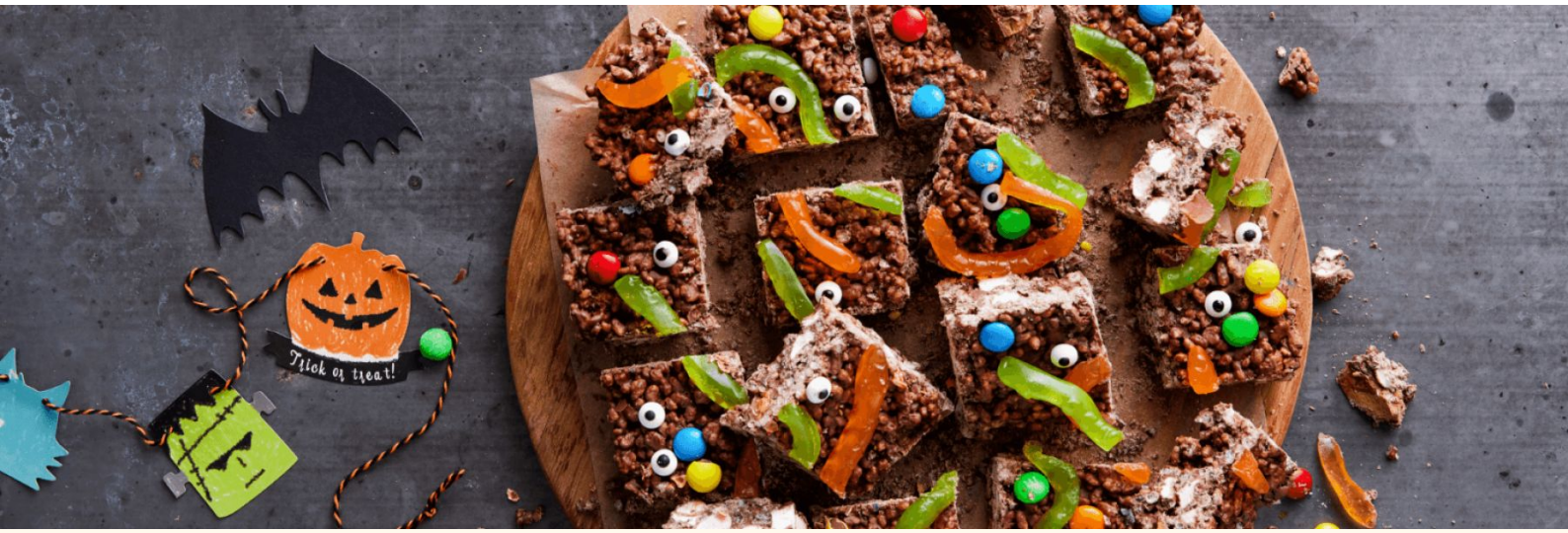


HALLOWEEN ROCKY ROAD

Celebrate Halloween with this spooky twist on a classic treat! This Halloween Rocky Road combines crunchy Rice Bubbles, fluffy marshmallows, and chunks of Snickers, all coated in smooth milk chocolate for a frightfully fun and delicious dessert.

EASY

10 MINUTES

30 MINUTES

12 SERVES

Ingredients

- 400 g milk chocolate (broken into squares)
- 2 cups Rice Bubbles
- 200 g mini marshmallows
- 3 Snickers Bars, chopped

Instructions

1. Line a 20 x 20cm tray with baking paper.
2. In a large ceramic bowl, place the chocolate (if a block, break into squares).
3. Microwave on medium in 30-second increments, stirring after each, or until nice and runny.
4. If it's very lumpy, add ½ tsp canola oil.
5. Add remaining ingredients and stir to coat.
6. Scrape into prepared tray.
7. Add your favourite treats on top. We used candy eyes, snakes and M&Ms.
8. Refrigerate until chocolate has set, at least 30 minutes
9. Cut into squares to serve.