

Rocky road crunch bars fun

When you have multiple children it can be difficult to get one to one time with each child. At the moment my twins are in preschool two full days a week, which means I get two afternoons after school alone with BB. These are my last couple of weeks with this situation, as my girls will start school in september. I want to make the most of the one to one time I have left with BB.

Last week, we decided to cook together. We chose to make these Rocky Road crunch bars from [Nigella](#). They were definitely right up BB's street! They were very easy and tasted gorgeous!



Ingredients

- 125g Soft butter
- 300g Dark chocolate
- 3 Tbs Golden syrup
- 200g Rich tea biscuits
- 100g Mini marshmallows
- Icing sugar for dusting



Making Rocky road crunch bars

Firstly, BB loved breaking up the chocolate into chunks and putting it into a saucepan. He then

added the butter and golden syrup before the obligatory licking of the syrup spoon



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ed we took out 125ml of the mixture and put it to one side for later.

We put the rich tea biscuits in a zip lock bag and bashed them, breaking them all up into a mixture

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Once all mixed in, we poured the mixture into a foil lined tin and flattened it down. We poured the remaining



melted chocolate we set aside earlier over the top.

This was then refrigerated for a couple of hours before being cut into squares and dusted with icing



sugar.



These rocky road crunch bars tasted absolutely delicious! We will definitely have to do these again, though not too soon as I can't imagine the calories in them!

It was a really lovely time we spent together and BB kept saying throughout, "I love cooking with you mum"! Well, that's enough to melt my heart, let alone the chocolate! I would seriously recommend remembering to spend some one to one time with your children whenever you can.



HHA