

## Rocky Road Cakes

20 minutes to prepare plus chilling time  
Makes 12

50g butter  
1tbsp golden syrup  
125g milk or plain chocolate  
50g glace cherries, halved  
4 x Mrs Crimbles 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.