



Toffee popcorn rocky road

MAKES 12 **PREP** 15 mins plus cooling **COOK** None **DIFFICULTY** Easy

This easy, no-bake recipe is quick to make and is sure to be a hit with the whole family

What you'll need

Dr. Oetker Milk Chocolate, broken into chunks

50g unsalted butter

2 tsp Dr. Oetker Madagascar Vanilla Natural Extract

50g Dr. Oetker Heart Marshmallows, halved, or use mini marshmallows

100g toffee popcorn

40g dried cranberries

For the decoration

40g Dr. Oetker White Chocolate



Method

1. Line a 20cm square loose-bottomed tin with parchment paper. Melt the Dr. Oetker Milk Chocolate and butter in a large heatproof bowl set over a pan of simmering water. Stir occasionally until melted, then add the Dr. Oetker Madagascar Vanilla Natural Extract and stir.



Tip from Dr. Oetker

Try this recipe with Dr. Oetker White Chocolate for an equally tasty twist!

2. Add the Dr. Oetker Heart Marshmallows, popcorn and cranberries to the melted chocolate and mix well, ensuring all the pieces are coated. Spoon into the prepared tin, then press down to pack the mixture into the tin.



Tip from Dr. Oetker

Freezing the marshmallows an hour ahead will stop them turning too gooey in the warm, melted chocolate.

3. Break the Dr. Oetker White Chocolate into a small microwavable bowl. Heat in the microwave for 30 sec bursts, stirring halfway, until the chocolate is melted. Using a teaspoon, drizzle the chocolate over the rocky road in the tin. Leave to cool, then cover and chill for at least 2 hrs until set. When ready to serve, stand at room temperature for around 15 mins, before removing from the tin and peeling away the lining paper. Use a large, sharp knife to cut into 12 squares.



Tip from Dr. Oetker

Make sure the mixture is completely cool before you put it in the fridge to chill or it might not set completely.



Tip from Dr. Oetker

To make these more fun for the kids, why not try adding some sprinkles from the Dr. Oetker range?