



ROCKY ROAD CANDY

INGREDIENTS

- Four (or six, or eight) bags of Dark Chocolate Chips. I prefer dark, but you can use Milk Chocolate Chips if you must. The number of bags depends on the size pan you want to make.
- One bag of Mini Marshmallows, because those bags hold a lot!
- A few handfuls of Brach's Butterscotch Candy.
- Crushed walnuts.
- Square or rectangle pan of your choice.

Note: You can easily make this vegan by using vegan ingredients.

PREP TIME: 15MINS
COOK TIME: 15MINS
SET TIME: 2HRS
TOTAL TIME: 2-1/2HRS

DIRECTIONS

- *Toss the candies in a high-speed blender or coffee grinder, or bash them with a hammer until they are mostly really small pieces and dust.*
- *Butter or spray the pan with non-stick spray, or line it with parchment paper. You want it to be as non-stick as possible.*
- *Melt your chocolate chips slowly on the stove in a double-boiler or in the microwave. Add a bag at a time, and let it all melt. NOTE: if using the microwave, do this 15 seconds at a time, stirring in between, so the chocolate chips do not catch on fire and turn to dust. Trust me.*
- *Pour enough melted chocolate into the pan to cover the bottom about 1/8th to 1/4th of an inch thick.*
- *Add an even layer of marshmallows. Add a layer of crushed walnuts.*
- *Sprinkle the candy dust/pieces on top of the marshmallows.*
- *Pour more melted chocolate on top to cover the marshmallows.*
- *Continue the layering until you're out of chocolate or your pan is full. Let it set. Letting it set in the fridge will speed things along. You want the chocolate to harden.*
- *Once hardened, cut the candy into squares. Use a sharp knife, and expect it to break up a bit.*
- *Eat a piece and rejoice in its awesomeness.*



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