

% Rocky Road Hedgehog

% 200g dark chocolate, chopped

% 125g unsalted butter, chopped

% 1/3 cup icing sugar mixture

% 1 egg, lightly beaten

% 250g packet Arnott's Butternut Snap Cookies, broken into pieces

% 1/2 cup mini marshmallows

% 100g red glace cherries, halved

% 1/4 cup shredded coconut

% . **Step 1** Grease a 7cm-deep, 19cm (base) square pan. Line with baking paper, allowing a 2cm overhang on all sides.

% **Step 2** Place chocolate, butter and icing sugar in a saucepan over medium-low heat. Cook, stirring, for 8 to 10 minutes or until melted and smooth. Remove from heat. Transfer to a bowl. Set aside for 5 minutes.

% **Step 3** Add egg to chocolate mixture. Stir to combine. Stir in cookies, marshmallows, cherries and coconut. Spoon into prepared pan. Using the back of a fork, press mixture into pan. Cover. Refrigerate for 4 hours or until firm. Cut in half. Cut each half into 10 fingers. Serve.