

% Rocky Road

% 85g (1 cup) desiccated coconut

% 115g (1 cup) walnut pieces, roughly chopped

% 2 x 200g pkts dark chocolate (Nestle brand)

% 30g copha, finely chopped

% 1 x 250g pkt marshmallows (Pascall brand)

% **Step 1** Line base and sides of a 16.5 x 26cm lamington pan with baking paper.

% **Step 2** Place the coconut in an oven bag and twist the bag to close.

Place on the microwave turntable and cook on High/800watts/100%, shaking the bag every minute, for 2-4 minutes or until the coconut is lightly toasted. Remove from microwave and transfer the coconut to a plate to cool.

% **Step 3** Place the walnuts in an oven bag and twist the bag to close.

Cook on High/800watts/100%, shaking the bag every minute, for 2-3 minutes or until the walnuts are lightly toasted. Transfer to plate with the coconut.

% **Step 4** Break the chocolate into evenly-sized pieces and place into a

heatproof, microwave-safe bowl. Add the copha pieces. Heat, uncovered, on Medium/500watts/50%, stirring every minute with a metal spoon, for 4-5 minutes or until the chocolate and copha melts. Remove from the microwave and stir until smooth.

% **Step 5** Add the coconut, walnuts and marshmallows and stir until well

combined. Spread the mixture into the prepared pan. Place in the fridge for 2 hours or until set. Cut into 24 squares.