

## **Rocky Road Biscuit Squares**

Makes 30 squares

Preparation Time: 25 minutes (doesn't include chilling time)

An absolutely scrumptious slice that is bound to disappear in seconds!

### **Ingredients**

500g dark chocolate

1 x 300g packet PAMS Black Forest Gourmet Cookies

1 x 140g packet PAMS Jumbo Mallows

1/2 cup pistachios

### **Method**

Grease and line the base and sides of a 18cm x 28cm slice tin.

Place the chocolate in a medium bowl over a saucepan of simmering water. Melt gently stirring occasionally.

Roughly break up 9 of the PAMS Black Forest Gourmet Cookies by hand and spread them out evenly in the base of the prepared slice tin.

Cut PAMS Jumbo Marshmallows in quarters and evenly dot half over the crumbed biscuit base, scattering all the pistachios over the base, too.

Once the chocolate has melted, pour it over the entire biscuit and marshmallow base, shaking the slice tin to make sure the chocolate spreads out evenly. Dot with the remaining PAMS Jumbo Marshmallow quarters.

Refrigerate until the chocolate has set. Remove from the slice tin and cut into squares.

### **Some Handy Tips**

This slice makes a great gift for people who don't bake. Wrap in cellophane with a ribbon or place in a jar with some other tasty morsels.

Dark chocolate with a minimum of 70% cocoa content works best for this recipe. PAMS Gourmet Cookies come in 3 other flavours – Chocolate Almond, Manuka Honey and Apricot Yoghurt – all suitable alternatives to use in this recipe.