



#### Macadamia rocky road

Store in a sealed container in a cool place or the refrigerator for up to 2 weeks.

- \* 90g raw macadamia whole and halves
- \* 200g marshmallows
- \* 1/2 cup glaze cherries, chopped
- \* 1/4 cup desiccated coconut (optional)
- \* 500g chocolate

Toss together the macadamias, marshmallows, cherries and coconut and scatter over the base of a lined lamington tin. Melt the chocolate in a double saucepan or in a microwave and pour evenly over the top, smoothing the top. Refrigerate until set, then cut into pieces with a hot sharp knife.