

# Rocky Road

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## Ingredients

500g vegan chocolate – dark or milk – I used dark  
250g vegan marshmallows  
100g macadamia nuts  
50g pistachios  
2 tbsp crystallised ginger (optional)  
¼ cup sultanas (this can be changed for another dried fruit if you prefer)  
2 tbsp dried cranberries  
2 tbsp activated buckwheat

## Method

1. Place the chocolate in a bowl sitting over a saucepan of water and put on the heat and stir chocolate with a spatula until all melted.
2. Mix in all of the other ingredients.
3. Line a 20 cm rectangular pyrex or other dish with baking paper and pour in the chocolate mixture and level out on the top (some chocolate covered marshmallows will pop up – no probs)
4. Place in the fridge for 3 hours or so or until it is set and then you can cut it into any shape you like.



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