

# Easter Rocky Road

Explore the rocky road through Holy Week with this Special Recipe

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## Ingredients

- 60g Raisins
- 12 Glace Cherries
- 100g Bag of Mini Chocolate Eggs
- 3 Mars bars
- 135g Bag of Maltesers
- 4 x 100g Bar of Milk chocolate
- 80g Small White Marshmallows
- 20g Green Jelly Sweets
- 5 Digestive Biscuits
- 30 Silver sugar balls
- Plus a 10" square baking tray

## Method

- 1 Add the green sweets to a large mixing bowl.  
*A reminder of the green palm leaves waved on Palm Sunday. (Matthew 21:1-11)*
- 2 Break the chocolate into rough pieces & place in a glass bowl for later.  
*A reminder of Jesus turning over the tables in the Temple. (Matthew 21:12-22)*
- 3 Add the raisins to the large bowl.  
*These remind us of Jesus' lesson of The Fig Tree. (Matthew 24:29-35)*
- 4 Place 30 silver sugar balls on a dish ready for later.  
*Representing 30 pieces of silver Judas used to betray Jesus. (Matthew 26:14-16)*
- 5 Break the biscuits into small sections & cut the cherries in half, add both to the large bowl.  
*A reminder of the wine & broken bread that Jesus shared at the Last Supper. (Matthew 26:17-75)*
- 6 Slice the Mars bars into chunks & add to the large bowl. Mars bars have 3 layers & represent the cockerel crowing 3 times when Peter denied Jesus. (Matthew 26:31-35, 69-75)
- 7 Add the white marshmallows to the large bowl.  
*These represent the white linen used to wrap Jesus' body after he died. (Matthew 27: 57-59)*
- 8 Empty the bag of Maltesers over the white marshmallows.  
*A reminder of the round stone that sealed Jesus' tomb. (Matthew 27:60-61)*
- 9 Melt the broken chocolate & stir into the dry ingredients until everything is coated in chocolate. Add the mixture to a lined baking tray & sprinkle over the 30 silver balls.
- 10 Finally place the mini chocolate Easter eggs on the top.  
*The eggs remind us of the JOY of Easter Day & the promise of New Life. (Matthew 28:1-13)*

Top Tip:  
Weigh out all  
the ingredients  
before you  
start

Place in the fridge to set for a couple of hours. Before serving leave to stand at room temperature for around 30mins & use a warm knife to slice. Share & enjoy!