

Sharp Microwave Recipe

White Chocolate and Macadamia Rocky Road

INGREDIENTS

250g packet mini marshmallows
100g packet red glace cherries,
quartered
110g packet macadamia nuts, roughly
chopped
100g milk coffee biscuits, broken into
small pieces
1/3 cup (35g) desiccated coconut
2 x 180g blocks good-quality white
chocolate, roughly chopped.

INSTRUCTIONS

- Lightly grease a 20cm square cake pan and line base with baking paper, allowing a slight overhang on all sides.
- Combine marshmallows, cherries, nuts, biscuits and coconut in a bowl. Place chocolate in a microwave safe bowl.
- Microwave for 1-2 minutes on 100%. Stir with a metal spoon every 30 seconds, or until smooth and completely melted. Increase time if necessary.
- Pour chocolate over the marshmallow mixture and mix well. Spoon the mixture into the prepared pan, ensuring to level out. Refrigerate for 2 hours or until set. To serve, cut into squares using a warm knife.

NOTE: Cooking time is based on 1200W power in the Sharp R395Y Microwave.

