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Rocky Road Bars

Yield: 12 Author: Dora Entz

Prep Time: 15 Min Cook Time: 15 Min Total Time: 30 Min

A little twist on s'mores you didn't know you needed.

INGREDIENTS

- ☐ 1 ½ cups graham cracker crumbs
- ☐ ½ cup butter
- ☐ ¼ cup brown sugar

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☐ 1 ½ cups coconut, flaked
☐ 1 cup walnuts, chopped
☐ 300g mini marshmallows
☐ 1 can condensed milk (300ml)
☐ ½ cup chocolate chips

INSTRUCTIONS

- 1. Preheat oven to 325F
- 2. Line a 9 x 13 inch pan with parchment paper and set aside.
- 3. In a medium sized bowl, combine graham cracker crumbs, butter, and brown sugar until well combined. Pour mixture into the pan and press down firmly to form a crust.
- 4. Sprinkle the coconut and walnuts evenly over the graham cracker, then add the mini marshmallows on top.
- 5. Pour one can of condensed milk over the marshmallows and bake at 325F for 15 minutes or until the marshmallows are lightly browned and are puffy.
- 6. Remove from the oven and allow to cool while you prepare the chocolate topping.
- 7. In a microwave safe bowl, melt the chocolate chips in the microwave at 30 second intervals, stirring in-between, until completely melted.
- 8. Drizzle melted chocolate over marshmallows.
- 9. Allow the bars to cool completely before cutting them into squares

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