



JAFFA ORANGE EASTER ROCKY ROAD

Makes

6

Time

35
mins

Level

SIMPLE

Kcal

416
per portion

You will need

- 2 x Jaffa Juicy Oranges (juiced and zested)
- 2 x Packs of Mini Eggs
- 4 x TBSP Cashew Butter
- 3 x TBSP Maple Syrup
- 1 x TSP Vanilla
- 300g Dark Chocolate (melted)
- 100g Mini Marshmallows
- 80g Biscuits (crumbled)
- Pinch of Salt

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ABOUT YOUR
#JAFFAJOY**

Our step-by-step guide

Step 1

Zest and Juice your Jaffa Juicy Oranges.

Step 2

On the hob at a low heat, melt the Dark Chocolate and stir together with the Cashew Butter until combined.

Step 3

Fold in the Jaffa Juicy Orange juice and zest, then the remaining ingredients. Stir until evenly coated then pour into a lined baking tin.

Step 4

Pop the baking tin in the fridge overnight to set. Just before you're ready to eat your tasty Jaffa Orange Easter Rocky Road, remove from the fridge and allow to stand at room temperature for a while before slicing.

Step 5

Enjoy!

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