

Peppermint Mac Nut Rocky Road



Level: Easy

Prep Time: 15 minutes

Serves: About 16

Cooking & Set Time: 2 to 3 hours



- 4 (4 oz.) Baker's Semi-Sweet Chocolate (56% cacao) Baking Bars
- 2 cups 100% Hawaiian dry roasted macadamia nut halves, unsalted
- 1 (10 oz.) package Kraft Jet-Puffed Peppermint Mallows
- 1 (4.67 oz.) box Andes® Peppermint Crunch Thins, each piece unwrapped & cut into fourths
- $\frac{1}{4}$ (10 oz.) package Ghirardelli® Premium Holiday Baking Peppermint Chunks, finely chopped

Line a 9x13 pan with foil that extends 2 inches above the pan. Set aside.

Remove the semi-sweet chocolate baking bars from their wrappers. With a sharp knife, cut the semi-sweet chocolate into coarse pieces. Place the chocolate in a large heat-proof bowl and melt over a double boiler until the chocolate is smooth. Carefully remove the bowl from the double boiler and wipe the underneath of the bowl dry. Add the dry roasted macadamia nuts to the semi-sweet chocolate and stir until evenly coated. Add the Peppermint Mallows and stir until evenly coated. Add the pieces of Peppermint Crunch Thins and stir until evenly coated. Pour the rocky road mixture into the foil-lined pan and spread evenly. Generously sprinkle the chopped Peppermint Chunks on top of the rocky road while it is still wet. Let the rocky road set in the pan for two to three hours. Do not refrigerate. Store covered in a cool, dry place. To serve, lift the foil and the entire rocky road out of the pan. Place on a cutting board and with a sharp knife, cut into 1.5 inch squares.

Notes:

- To give away as gifts, place the rocky road mixture into small individual bento containers (with lids) instead of a 9x13 pan. You do not need to line the bento containers with foil.