

# Rocky Road Candy

## *Ingredients:*

- 1 (12 oz) package milk or semi-sweet chocolate chips
- 1 cup butterscotch chips (half a 12 oz bag)
- 1 cup creamy peanut butter
- salted peanuts (roughly ¼ cup)
- miniature marshmallows (roughly ¼ cup)

## *Directions:*

1. Line a 7" x 11" pan (or you could also use a 8x8 or 9x9 square pan) with wax paper (or just grease it REALLY well).
2. Sprinkle a layer of peanuts on the bottom of the pan, then add a layer of mini marshmallows. (There should be enough between the two that it basically covers the bottom of the pan. Don't overdo it, though, or the candy will have a hard time adhering together.)
3. In a microwave proof bowl, combine the chocolate and butterscotch chips. Microwave for 1 minute, stir, then continue to microwave for another minute. Remove and stir.
4. Add the peanut butter and mix it in a bit. Then microwave again for another minute. At this point, your mixture should be mostly melted (although you may find that the butterscotch chips have a harder time melting... but that's okay). If you need another 30 seconds or so, go ahead and microwave again, otherwise stir your mixture to fully combine and then pour it evenly over the nuts and marshmallows. Spread it out with a spoon or spatula, then give the pan a little jiggle, a little shake, and a little tap-tap-tap on the countertop :) to work out any air bubbles. Set it in the fridge to chill for about an hour.
5. When it's firmed up, remove the candy from the pan by pulling up on the sides of the wax paper (or if you just greased it, hopefully you can just turn the pan over and have it dump out onto a cutting board), and cut your candy into approximately 1" squares. Store in the fridge in an airtight container. Enjoy!

Helpful & Important Tip: Do not try to microwave your ingredients for just three minutes (or even two minutes!) without stopping to stir. You are bound to find yourself with a kitchen that smells like burnt gym socks. Yes... you will burn your chocolate that way. (Experience talking, perhaps?? :)) Be sure to only microwave in no more than 1-minute increments. Also, if you cook it too long, the chocolate will start getting crumbly instead of melty, so try not cook for more than a combined total of 4 minutes. Even if your butterscotch chips haven't melted all the way, you can still pour it over your mixture and they'll still continue to mix and meld as the candy sets up.