

## Rocky Road Slice (3 parts)

### Ingredients

280g plain gluten-free flour (with guar or xanthan gum such as Orgran brand)  
 1 tsp baking soda  
 60g spreadable cream cheese  
 225g melted butter  
 1 cup packed brown sugar  
 1 tsp vanilla paste  
 2 egg yolks  
 1 1/2 cups GF chocolate chips

### Toppings

Healtheries Fun Puffs  
 GF Chocolate  
 GF Marshmallows



### Method

#### Step 1: Base

1. Preheat the oven to 170C. Lightly grease and line a 20 x 30cm slice pan with baking paper.
2. In a medium bowl, sift and whisk together the gluten-free flour and baking soda. Set aside.
3. In a separate bowl add the cream cheese and then pour the melted butter over it. Stir together to blend. Add the brown sugar whisk with an electric beater (or in a stand mixer) until well blended (around 2 minutes)
4. Add the vanilla paste and egg yolks and mix on a low-medium speed until well mixed.
5. Add the flour mixture that you set aside earlier, beating on low until just combined. Stir in the chocolate chips.
6. Spread the mixture into your prepared pan for 25 minutes. Remove from the oven and allow to cool completely. Lift out the slice carefully, using the baking paper to lift it free. Place the slice in the baking paper onto a chopping board to cut into 24 slices.

### Step 2: Trail Mix (*optional*)

1. Take 1 cup Healtheries Hi Fibre Cereal and mix with 2 Tbs of milk powder and 30g melted butter.
2. Spread onto a baking sheet and cook in a 170C oven for 10 minutes until golden. This cereal crunch can be added into the dough of the slice along with the chocolate chips - or it can be added to the topping. It is also a great afternoon snack all on its own!



### Step 3: Not your everyday topping

1. Chop your marshmallows into pieces with a pair of scissors and set aside.
2. Melt the chocolate in au microwave in 30 second intervals. When some of the chocolate starts to melt, remove the bowl and stir the rest of the chocolate into the melted chocolate. You want the chocolate fully melted and smooth. Poor this into an icing bag (or zip lock bag). Snip the end finely and then drizzle your chocolate all over your cut slices.
3. While the chocolate is still warm, add the chopped marshmallows and handfuls of Healtheries Fun Puffs for a Rocky Road topping.



Recipe provided by Coeliac New Zealand  
Food Ambassador Vanessa Baxter



<https://www.vanessabaxter.co.nz/>