

## AN ERSY STEP BY STEP GUIDE TO THE BEST EVER CHRISTMAS ROCKY ROOF

## **INGREDIENTS**

## **CHOCOLATE**

200g Milk Chocolate 1/3 cup Peanut Butter 2 teaspons Coconut Oil 1 teaspoon Vanilla Extract 2 table spoons Maple Syrup

## **FILLING**

1/3 cup Dried Cranberries
1/3 cup Freeze Dried Raspberries
1 cup Puffed Cereals or Popcorn
1/4 cup Coconut Flakes

- 1. Line a square pan with baking paper and set aside.
- 2. In a saucepan, under low heat, have a parent melt the chocolate, peanut butter, coconut oil, maple syrup and vanilla. Remove from heat once the mixture is smooth.
- 3. Stir in all the other ingredients. You can add more popcorn or puffed cereals, depending on your taste.
- 4. Transfer the mixture onto the prepared pan and press with the back of a silicon spatula to spread and flatten evenly.
- 5. Freeze 15 minutes or until the chocolate is set. Enjoy!



