

## Rocky Road

Author: Chris Hoppe, a friend from our church

Carolyn T's  
Cookbook

Servings: 24

Yield: 24 pieces



**12 ounces chocolate chips**  
**12 ounces butterscotch chips**  
**1/2 cup chunky peanut butter**  
**16 ounces miniature marshmallows**  
**1 cup chopped walnuts**

Categories: Cookies, Desserts, Holiday

**Carolyn T's Blog:**

<http://tastingspoons.blogspot.com>

*Per Serving (excluding unknown items): 247 Calories;  
10g Fat (35.2% calories from fat); 3g Protein; 39g  
Carbohydrate; 1g Dietary Fiber; 1mg Cholesterol;  
42mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean  
Meat; 2 Fat; 2 1/2 Other Carbohydrates.*

*Description: Very quick to make, with subtle peanut butter flavor*

**Preparation Time: 15 minutes**

Start to Finish Time: 1 hour 15 minutes

1. In a medium saucepan melt the chocolate and butterscotch chips until just creamy. Remove from heat then add peanut butter and stir until thoroughly combined, with no streaks of peanut butter or butterscotch. Allow to cool for about 2-3 minutes.

2. While warm, add the walnuts and marshmallows and stir until combined. Do not allow the marshmallows to melt.

3. Press foil into a 9 x 13 pan and spoon the rocky road into it, press out to fill corners and edges, chill. Keep in refrigerator, although you can put them out at room temperature, but the chocolate definitely melts in your fingers that way!