

# Pothole Cookies (aka Rocky Road Cookies)

**Makes 20**

**Hands-on Time 15 minutes plus chilling (overnight)**

**Baking Time 16 minutes**

## Ingredients

- 250g unsalted butter (softened)
- 225g light brown sugar
- 150g caster sugar
- 2 tsp vanilla extract
- 2 large eggs
- 350g plain flour
- 50g cocoa powder
- 1 tsp bicarbonate of soda
- 1 tsp fine salt
- 200g chocolate chips (minimum 70% cocoa solids)
- 200g mini marshmallows
- 100g raisins
- 200g rich tea biscuits

## Equipment

- Freestanding mixer with paddle attachment
- Spatula
- Baking parchment
- Sharp knife
- Baking sheet (ideally aluminium)
- Wire rack

## Method

### 1. Make the Dough

- In a freestanding mixer, beat butter, light brown sugar, and caster sugar for 5 minutes until light and fluffy.
- Add vanilla extract and eggs, mixing briefly to combine.
- Add flour, cocoa powder, bicarbonate of soda, and salt. Mix until just combined, scraping down the sides with a spatula.
- Add chocolate chips, marshmallows, and raisins.
- Break the rich tea biscuits into small pieces and crumbs, then add to the dough. Mix for 30 seconds until evenly distributed.

### 2. Shape and Chill the Dough

- Tip the dough onto a large piece of parchment. Shape into a 7cm-wide sausage, roll in the parchment, and chill overnight.

### 3. Bake the Cookies

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Slice the dough into 20 discs.
- Place 6-8 discs on a parchment-lined baking sheet, spaced 10cm apart.
- Bake on the middle shelf for 16 minutes.

- Let the cookies rest on the sheet for a few minutes, then transfer to a wire rack to cool completely.

**Tip**

- For the best texture, let the cookies cool completely before eating. They will firm up as they cool.

Enjoy!