

Baker #10 - Gail Danforth

Rock Star Rocky Road

Story:

Our holiday baking kicks off with a Gingerbread "House" Decorating Party! Pounds of flour and powdered sugar are put to great use. Making the adults feel like kids again and the kids proud of what they can create.

Next, Great Great Grandmas' Scottish Shortbread Cookies (a recipe from each of them) are baked, cooled and placed into large glass jars to age for a few weeks.

Followed by freezer cookies and bars; always making an appearance are the Nanaimo Bars.

Lastly, those goodies that will keep fresh are placed in durable round tins that have been passed down through the generations.

Which brings me to this chosen recipe found in my recipe keeper, Rock Star Rocky Road Bars.

The card repeatedly splattered with melted chocolate and butterscotch. In the upper left corner is a pink faded Precious Moments Angel. Forty-five years, ago, I received a set of these recipe cards in the recipe keeper at my bridal It has withstood the many rigors baking.

This recipe is chosen because it is a crowd pleaser and so easy to make. It is dependable and portable, making you feel like a Rock Star as you stir this up in a moment's notice.

RSRR has been welcomed onto the platters of Holiday delights, as dessert for parties, and as gifts to those who are ailing. It received the most votes from the polling of family and friends for its many attributes. Rock ON!

Recipe:

In a large Microwaveable bowl, add:

12 oz. Semi-Sweet Chocolate Chips,

11 oz. Butterscotch Chips,

1 cup Smooth Peanut Butter

2 oz. chopped dark chocolate bar, any locally made bar

(totally optional)

Microwave on High for 3 minutes.

Add:

1.5 cups salted peanuts,

12 oz. mini- marshmallows

Pour into a 9 x 13" buttered dish, cover and refrigerate for 2 hours.

Cut into cubes and ENJOY!