

TWISTED SMORE'S BRAAI LOAF

Serves 8

INGREDIENTS

- 2 cups self-raising flour
- 1½ cups double cream plain yoghurt
- 1 jar (180g) chocolate spread
- 1 packet (200g) biscuits
- ½ bag (200g) Beacon mmmMallows Pink & White

METHOD

1. In a large bowl, mix the self-raising flour and yoghurt together to form a dough.
2. Turn the dough out onto a lightly floured surface and knead for 8 minutes or until smooth.
3. Roll the dough out into a large rectangle.
4. Spread the chocolate spread evenly over the dough.
5. Empty the biscuits in a resealable plastic bag and lightly crush them with a rolling pin.
6. Sprinkle the crushed biscuits evenly over the chocolate spread.
7. Using a sharp knife, cut the Beacon mmmMallows Pink & White into smaller pieces. **Chefs tip: Spray your knife with non-stick cooking spray and dust over icing sugar to avoid the marshmallows from sticking.*
8. Scatter an even amount of cut marshmallows on top of the melted chocolate spread.
9. Tightly roll up the dough into a log shape. With a sharp knife, slice the log vertically down the middle.
10. Twist the 2 halves together, showing the filling of marshmallows, chocolate spread and biscuits.
11. Gently lift the twisted loaf and place it in a tin-foil loaf tin (18x8cm). Sprinkle more chopped marshmallows and some crushed biscuits over the top.
12. Cover the tin-foil loaf pan with foil and put the loaf on the braai for 20-25 minutes.
13. Remove from the braai and allow to cool for 5 minutes.
14. Slice the braai loaf into generous slices, serve and ENJOY!