

# Recipes for samples not easily available commercially.

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*Note: Recipes are for a larger quantity than required for the lesson.*

## **Rocky Road** (#2 Edible Rock)

170 g (6 oz.) semi-sweet chocolate pieces (melted)

120 g (2 cups) mini-marshmallows

- butter loaf pan or folded foil
- pour about half of melted chocolate into pan
- pour marshmallows into pan and mix so they are coated with chocolate
- pour remaining chocolate over the marshmallows and spread flat
- refrigerate until cold
- cut a cube so vertical surface is exposed

## **Solid Chocolate** (#3 Edible Rock)

use any thick chunk of solid chocolate

## **Chocolate Brownies** (#6 Edible Rock)

- use any recipe for dark chocolate brownies or a box mix
- add large chunks of semi-sweet baking chocolate or solid chocolate candy (add enough so that the solid candy will be exposed on a cut surface)
- bake and cool completely
- cut, exposing some brownie and some solid chocolate; this surface will be described
- to form the breccia texture, cut the cube in several places, then reassemble the cube in a jumbled manor, incorporating one or two jelly beans and or other edible chunks
- allow the sample to harden so that a good surface may be cut
- cut the sample so that chunks and various chocolate lines are exposed
- students will describe the cut surface

## **Regolith Breccia Simulant** ( # 5 Edible Rock)

(Marshmallow cereal treats)

240 g (1/2 cup) butter or margarine (melted)

300 g (10-11 oz.) mini-marshmallows

200 g (8 cups) crispy rice cereal

170 g (6 oz.) chocolate semi-sweet pieces (melted)

1 or 2 jelly beans, chocolate chunks,

or other large edible lumps

- butter a deep rectangular baking pan
- melt butter in microwave or in large pan on the stove
- add marshmallows and melt (2 min. in microwave)
- stir until smooth
- pour over cereal and stir to coat all cereal,
- press half of mixture into deep buttered pan
- spread cereal layer with melted chocolate
- press remaining mixture on top of the chocolate
- allow cookie to cool enough to cut but not until completely hardened (should still be partly moldable)
- cut one cube about 5 cm square, then cut again once or twice
- embed one or two jelly beans in part of the cut cube
- mold cut pieces together again to form a “breccia”
- allow to harden
- recut to expose interior and jelly bean