



ROBERT LAMBERT'S DARK CHOCOLATE RASPBERRY CHEESE TART

CRUST

1 1/2 cups graham cracker crumbs
1 stick butter
2 tsp. cinnamon

Melt butter and combine with graham cracker crumbs and cinnamon. Press into the bottom and up the sides of a 10" removable bottom tart pan and bake 10 min. at 350*. Cool.

Top with:

½ cup softened Robert Lambert Deep Dark Chocolate Sauce.
Spread smooth and chill.

Meanwhile, in a mixer with a paddle attachment, soften:

½ lb. (8 oz.) cream cheese

and beat in:

¼ cup Robert Lambert Raspberry Champagne Jelly

Spread cheese mixture on top of chocolate layer.

Stir another ¼ cup Raspberry Jelly into:

1-2 half pints fresh raspberries

to glaze them, and top the cream cheese layer with them. Drizzle more chocolate sauce across the top.