

Natrel[®]

Raspberry Chocolate Truffle Squares

Chocolate mixed with fruits is always a go to when surrounded by friends or simply to please yourself after a good meal. Enjoy this delicious and easy raspberry chocolate truffles recipe!



SERVES
16



PREPARATION TIME
5MIN.



COOKING TIME
15MIN.



COOLING TIME
120MIN.

Ingredients

Crust

1 cup ground pecans
? cup chocolate cookie crumbs
? cup sugar
? cup Natrel Lactose Free butter, melted

Chocolate truffle

7 oz dark chocolate, chopped
? cup Natrel Lactose Free 35% Whipping Cream
2 TBSP. prepared coffee
1 pint raspberries, washed and dried
1 oz dark chocolate, melted

Preparation

1. Preheat oven to 375°F. Grease an 8 x 8-inch square pan and line with parchment paper, leaving an overhang on two opposite sides.

Crust

1. Combine the ground pecans, cookie crumbs and sugar. Add the butter and mix well.
2. Press into the pan with a fork and bake for 10 minutes. Let cool.

Chocolate Truffle

1. Place the chopped chocolate in a small bowl. In a saucepan, heat the cream until it simmers. Pour the cream over the chocolate and let stand for a minute.
2. Whisk until combined. Add coffee and mix well.
3. Pour on the crust and spread with a spatula.
4. Insert raspberries in the chocolate. Drizzle with melted dark chocolate.
5. Refrigerate until firm.
6. Using the parchment paper overhang, carefully lift the dessert out of the pan. Cut in squares and serve.