

## Chocolate Berry Tart

1 package *Carob Chip Cookies\** or  
*Chocolate Raspberry Cookies\**  
2 tablespoons vegan buttery sticks (such as  
*Earth Balance*)  
1/2 cup vegan chocolate chips  
1/3 cup raspberry all fruit spread  
1/2 teaspoon almond extract  
2-1/2 cups fresh raspberries  
2 tablespoons sliced almonds

- Preheat oven to 350°
- Blend cookies and vegan sticks in food processor until well crumbled.
- Press mixture into bottom and 1 inch up sides of a greased 9-inch spring form pan.
- Bake crust in 350° oven for 12 minutes.
- Spread vegan chocolate chips onto bottom of crumb crust and continue baking until chocolate is melted (*approx. 6-8 minutes*).

- Remove crust from oven and carefully spread the chocolate. Set aside.
- In a small bowl mix the raspberry spread with the almond extract. Microwave for 20-30 seconds until mixture is warm.
- Brush a tablespoon of the raspberry spread over the crust.
- Spread the fresh raspberries evenly onto the crust.
- Brush the remaining spread over the berries to hold them secure. Sprinkle with sliced almonds.
- Refrigerate for at least 2 hours so spread has time to set.

*\*If these Natural Ovens products are not available in your store, contact customer service.*



*Recipe created by Jean Ecos, Natural Ovens Test Kitchen Specialist*