



Cut at the line for a 4x6 Recipe Card

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Raspberry Chocolate Supreme

(Other Sweets)

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Ingredients:

- 1 cup all-purpose flour
- 1/4 cup icing sugar
- 1/2 cup butter
- 1/2 cup raspberry jam
- 3 oz cream cheese, softened
- 2 tbsp milk
- 1 cup white chocolate chips
- 2 (1 oz) squares semi-sweet chocolate, chopped
- 1 tbsp butter

Directions:

Preheat oven to 375°F. In a bowl combine the flour and icing sugar. Cut in butter with a fork and mix well. Press mixture into a 9 inch square pan. Bake for 15-17 min. until lightly brown. For the filling, spread jam evenly over baked crust. In a small bowl beat cream cheese and milk until smooth. Melt white chocolate chips over low heat and add to mixture. Beat until smooth. Drop cream cheese mixture by teaspoons evenly over jam. Spread carefully and refrigerate. For the glaze topping, cut chocolate squares into small pieces and melt with butter over low heat, stirring constantly. Spread over white chocolate layer. Cool completely. Cut into bars and store in refrigerator. Makes 12 servings.