

## **Raspberry Tart**

### ***Ingredients***

2 cups raspberries

1/2 cup red currant jelly

1/2 cup non-dairy whipped topping

1/4 cup milk

chocolate chips

### **Pastry**

1 cup unbleached flour

1 egg yolk

6 tablespoons butter

6 tablespoons powdered sugar

1/2 teaspoon vanilla

### ***Directions***

If using frozen raspberries, thaw, separate carefully, and drain. First prepare pastry. Sift flour into a bowl. Make a hole in the center and add the egg yolk, butter, sugar, and vanilla. Work to a smooth dough. Chill 30 minutes. Preheat oven to 375°F (190°C). Press the dough into a round cake pan. Bake 12 minutes. Take out of oven and sprinkle chocolate chips on top of dough. When they have melted

spread like butter. Put jelly in a small saucepan and heat until thin and smooth. Place raspberries on top of chocolate, pour jelly over the top, and chill 2 hours. Top with whipped topping.

Yield: 10 to 12 servings.