

# Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

## Simply Irresistible Raspberry Chocolate Bars

**"These are  
so worth  
it!"**



Teresa Jacobson  
Jacksonville, FL  
(Pop. 821,784)

**W**ant to really impress your friends with your baking skills?

Make sure you try home cook Teresa Jacobson's Raspberry Chocolate Bars—they will sweeten up any dessert table. Feel free to get creative and use your favorite jam. These may be a little time consuming ... but worth every minute!

See step-by-step photos of Teresa's recipe plus thousands more from home cooks nationwide at:

**[www.justapinch.com/raspberry](http://www.justapinch.com/raspberry)**

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

*-Janet*

### Raspberry Chocolate Bars



#### What You Need

- 1 c flour
- 1/4 c powdered sugar
- 1/2 c butter
- 1/2 c seedless raspberry jam
- 3 oz cream cheese, softened
- 2 tbsp milk
- 1 c white chocolate chips
- 2 oz semi-sweet baking chocolate squares
- 1 tbsp shortening

#### Directions

- Preheat oven to 375 degrees.
- In a bowl combine flour and powdered sugar. Cut

in butter; mix well. Press mixture into a 9 inch square baking dish.

- Bake for 15-17 minutes or until lightly brown. Allow to cool completely.
- Spread jam evenly over cooled crust.
- In a separate bowl, beat cream cheese and milk together until smooth; set aside.
- In a small saucepan over low heat, melt the white chocolate chips and add to the cream

cheese mixture; beat until smooth.

- Spread evenly over raspberry mixture. Refrigerate for at least 2 hours.
- Cut chocolate squares into small pieces and melt with shortening in a small saucepan over low heat, stirring constantly.
- Spread over white chocolate layer.
- Cool completely before cutting into small squares. Store in the fridge.

Submitted by: Teresa Jacobson, Jacksonville, FL (Pop. 821,784)

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