

Recipe

Chocolate Raspberry Crumble



Short on time, but still need to serve up something sweet? Save time, money, and the day with our decadent and delicious raspberry crumble recipe and avoid dessert disaster. Rich, creamy chocolate paired with the light and fruity flavor of raspberries give this nutty crumble an irresistible air of sophistication that guests will love.

Shop at Dollar Tree – Here's What You'll Need:

- 27 Cookies (We used coconut, but shortbread also works)
- 3-oz. Chopped Nuts
- 2 Chocolate Bars, Chopped
- 12-oz. Raspberry Jam
- 1 Cup Rolled Oats
- 1 Stick Butter, Melted
- 7½x7½" Baking Pan

Easy Step-by-Step Directions:

1. Preheat oven to 350°F.
2. Place the cookies in a zip-seal bag and crush with a rolling pin or soup can.
3. Melt the butter and mix it with the crushed cookies, then press mixture into the bottom of the pan.
4. Mix the oats and jam together and place the mixture on top of the cookie layer.
5. Sprinkle the chopped chocolate over the top.
6. Bake for 15 minutes.
7. Remove from the oven and use a spatula to smooth the melted chocolate over the top.
8. Sprinkle the chopped nuts on top of the chocolate and allow everything to cool.
9. Serve alone, with a scoop of ice cream, or with a dollop of whipped cream.