SweetRecipe



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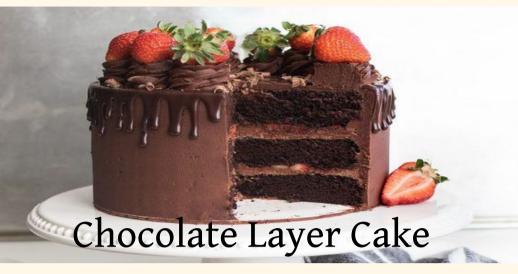






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Ingredient

1 pouch Betty Crocker* Double Chocolate Chunk Cookie Mix 1/4 cup (50 mL) vegetable oil 2 tbsp (25 mL) water

1 egg

1 1/2 cups (375 mL) fresh raspberries

2 cups (500 mL) raspberry yogurt

1 cup (250 mL) whipping cream, whipped

2 tbsp (25 mL) hot fudge topping

1 cup (250 mL) fresh blueberries

Step

- 1. Heat oven to 350°F. In large bowl, stir cookie mix, oil, water and egg until soft dough forms.
- 2. On greased baking sheet, drop dough by tablespoonfuls to make 6 cookies. Bake 8 to 11 minutes or until set. Cool 2 minutes, remove from baking sheet to cooling rack.
- 3. Meanwhile, press remaining dough in bottom and 1 inch up sides of springform pan. Bake 8 to 10 minutes or until set. Cool completely, about 30 minutes.
- 4. In medium bowl, fold 1/2 cup raspberries into yogurt; spread evenly over crust. Crumble cookies; sprinkle over yogurt mixture. Carefully spread whipped cream evenly over cookie crumbs. Freeze 4 to 5 hours or until firm. Remove sides of pan.
- 5. Drizzle 1 tablespoon fudge topping over dessert. Top with blueberries and remaining raspberries. Drizzle with remaining fudge topping. Store in freezer.















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