THE J.M. SMUCKER Co

Raspberry Chocolate Cream Tart

Prep Time	Cook Time	Serves	Difficulty
40 mins	15 mins	10	N/A

Ingredients

- **Pastry:**
- 1 cup (250 mL) All Vegetable Shortening
- 1/2 cup (125 mL) granulated sugar
- 1 3/4 cups (425 mL) **Robin Hood®** Original All Purpose Flour

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- 1/4 cup (50 mL) cornstarch
- **Filling:**
- 2 1/2 cups (625 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 3/4 cup (175 mL) granulated sugar
- 1/4 cup (50 mL) cornstarch
- 2 tbsp (30 mL) cocoa powder
- 2 eggs
- 8 oz (226 g) semi-sweet chocolate chips
- 1 tbsp (15 mL) vanilla extract
- 2 cups (500 mL) fresh raspberries

Directions

Step 2:

Preheat oven to 425°F (220°C). Beat shortening and sugar together on medium speed of electric mixer until fluffy. Beat in flour and cornstarch. With well-floured hands, press mixture into bottom and up the sides of 11” (28 cm) flan pan with removable bottom. Prick bottom and sides with a fork. Bake in preheated oven, 15 minutes.

Step 4:

Heat 2 cups (500 mL) evaporated milk in medium saucepan over medium heat. Combine sugar, cornstarch and cocoa in a medium heatproof bowl. Whisk in remaining 1/2 cup (125 mL) evaporated milk. Beat in eggs. Slowly add hot milk to bowl. Stir to combine. Pour mixture into saucepan. Bring to a boil, reduce heat and cook, stirring for 2 minutes or until thick.

Step 5:

Meanwhile, place chocolate in a large heatproof bowl. Strain hot mixture through a sieve over chocolate. Stir until chocolate melts and mixture is smooth. Stir in vanilla. Place plastic wrap directly on surface of filling to prevent a skin from forming. Refrigerate until mixture is cold. Spoon cold mixture into pie crust and garnish with raspberries. Refrigerate for at least 1 hour before serving.

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