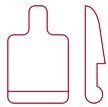




Raspberry and Chocolate Crumble Slice



PREPARATION TIME: 25
MINUTES



COOKING TIME: 65 MINUTES



SERVES: 10-12

Ingredients

Base

- 1 ¼ cups flour
- ¾ cup brown sugar
- 1 cup ground almonds or macadamias
- ¼ cup cocoa
- 2 teaspoons [Gewurzhaus Chocolate Spice](#) (see note)
- 180g butter, chopped
- 1/4 cup raspberry jam
- 2 x 125g punnets raspberries

Filling

- 125g spreadable cream cheese
- 1/2 cup sour cream
- 1/4 cup caster sugar
- 2 eggs, lightly beaten
- Juice of 1 lemon
- Cream, for serving

Note: Gewurzhaus Chocolate Spice can be purchased online or in-store. For more information please visit <https://gewurzhaus.com.au/product/chocolate-spice-52g-m/>.

Method

Preheat the oven to [CircoTherm®](#) 160°C.

Combine the flour, brown sugar, almonds, cocoa, spice and butter in a food processor and process until the mixture is crumbly but well combined. Press three quarters of the mixture into the base of a greased and paper lined 28cm x 18cm slice pan (ensure paper extends 5cm above the top of the pan). Cover the remaining mixture and chill until firm.

Bake the base for 20 minutes. Spread whilst hot with the jam then cool. Combine in a bowl the cream cheese, sour cream, sugar, eggs and juice, whisk until smooth.

Scatter the raspberries over the base then pour over the cream mixture.

Crumble the reserved chilled base mixture roughly over the top.

Bake for 40 minutes or until the filling is set and crumble is crisp. Cool on a wire rack. Slice at room temperature and serve with a drizzle of cream.

WANT TO KNOW MORE ABOUT THE NEFF
CIRCOTHERM® OVEN FUNCTION?

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Notes