

# No Bake Chocolate Raspberry Tart

Prep Time 25 mins  
Cook Time 0 mins  
Cooling Time 2 hrs  
Total Time 2 hrs 25 mins  
Servings: 10 people



Author: [In the Kitchen with Matt Taylor \(If I Can Do IT, You Can Do It\)](#)

## Equipment

- 9" Tart pan
- Food Processor or plastic bag
- Spatula
- cooking spray

## Ingredients

- 24 oreo cookies 280g
- 1/4 cup or 4 tbsp. of unsalted butter 57g
- 1 cup or 8 ounces of Heavy Whipping Cream 236ml
- 3.5 ounces of Dark Chocolate roughly one bar (100g)
- 8.5 ounces of Milk Chocolate 2 bars (240g)
- 1 cup of raspberries washed and dried (125g) (doesn't have to be exact)
- Powdered Sugar topping optional

## Instructions

1. Melt the butter either in the microwave or in a pot on the stovetop. Add the Oreos to a food processor and blend until only crumbs are left. Pour the melted butter in with the crumbs and blend until combined and it looks like damp sand or dirt.

Optionally crush up the cookies in a bag and add the melted butter and shake it.

2. Pour the Oreo cookie mixture into a 9 or 10-inch tart pan that has been sprayed with cooking spray. Spread out the crumbs evenly and press them down firmly to compact them. Make sure to go up the edges of the pan as well. Once done freeze the tart crust for about 10 minutes.

3. Chop up the chocolate bars into small chunks or just use chocolate chips. Place them in a medium bowl. In a separate bowl heat up the cream until really hot about a minute in the microwave, or heat it up in a pot on the stovetop. Pour the hot cream over the chocolate and let it sit undisturbed for 3 to 4 minutes. Then stir it with a spatula until smooth resulting in the ganache.

4. Next, remove the tart shell from the freezer. Pour the ganache into the tart crust and spread it out evenly with a spatula. Then place clean raspberries in the ganache. Once done chill the chocolate raspberry tart in the fridge for at least 2 hours before serving. Sprinkle powdered sugar on the top if you like. Enjoy!