

Eliza's Raspberry Tart Crumble To Die For

2 pints raspberries – u pick if possible
½ -1 stick of butter
2 cups crumbled graham crackers
3-4 tablespoons raw sugar
½ lemon
2 pints crème fraiche

Pre heat oven at 350° Bake, Chill an empty bowl in freezer
Crumble 1 and ½ cups of graham cracker and spread unevenly around in
bottom of pie pan,
Melt butter on stovetop and pour over the graham cracker crumble
Sprinkle 2 tablespoons of sugar over the crumble
Bake this crumble crust for 8-10 minutes at 350°
Let crust cool

Pour 2 pints of berries over the crumble
Sprinkle 1-2 Tablespoons of sugar over berries
Squeeze the juice of ½ a lemon over the berries
Crumble last ½ cup of graham crackers over berries
Bake in oven at 350° for 10-15 minutes or until berries are hot and mush
up a little

While crumble is cooking, scoop crème fraiche into a pre chilled bowl and
whisk until soft peaks form

Serve the crumble in bowls with 2 dollops of crème fraiche and 1 bite of
chocolate if desired

**Eliza's Raspberry Tart Crumble To Die For serves 4-6 people, if you can
bear to share**