

## Easy Raspberry Chocolate Bliss Bars (Perfect Party Dessert)

If you love the classic pairing of

OVEN  
325°F

TIME  
20 min

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### INGREDIENTS

- 1 cup dark chocolate, melted
- 1/2 cup butter
- 3 eggs
- 1/2 cup granulated sugar
- 1/3 cup all-purpose flour
- 1 cup raspberry puree
- 1 tbsp gelatin
- 1/2 cup heavy cream
- 1 cup fresh raspberries
- 1/4 cup chocolate curls

### DIRECTIONS

- Step 1: Preheat the Oven: Preheat your oven to 325°F (165°C) and grease a square baking pan.
- Step 2: Make the Chocolate Base: In a bowl, combine:
- Melted chocolate
- Butter
- Eggs
- Sugar
- Flour
- Mix until the batter is smooth.
- Step 3: Bake the Base: Pour the batter into the prepared pan and bake for about 20 minutes until set.
- Allow the chocolate base to cool completely before adding the next layer.
- Step 4: Prepare the Raspberry Layer: Dissolve the gelatin in a small amount of warm water.
- Stir the dissolved gelatin into the raspberry puree.
- Step 5: Whip the Cream: Whip the heavy cream until soft peaks form.
- Gently fold the whipped cream into the raspberry mixture to create a light mousse.
- Step 6: Add the Raspberry Layer: Spread the raspberry mousse evenly over the cooled chocolate base.
- Step 7: Chill the Dessert: Refrigerate for about 2 hours until the raspberry layer is fully set.
- Step 8: Add Toppings: Before serving, garnish with:
- Fresh raspberries
- Chocolate curls
- Slice into squares and enjoy!

### SWAPS & NOTES

and Substitutions This dessert is simple but flexible depending on your ingredients.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-raspberry-chocolate-bliss-bars-perfect-party-dessert/>