

Oaxaca Twist Butter

*Nicole Filizetti - Stevens Point, WI
Taste of Home Magazine*

Servings: 16

*1/3 cup raspberries
1/2 cup unsalted butter, softened
1/8 teaspoon ground ancho chile
1/4 cup dark chocolate, finely grated
1/3 cup ground pecans*

Refrigerate: 5 hours

Coarsely chop the raspberries. Drain.

In a bowl, stir together the raspberries, butter, ground ancho and chocolate.

Place in a serving bowl. Sprinkle with the pecans.

Chill for at least five hours.

Per Serving (excluding unknown items): 76 Calories; 8g Fat (86.9% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 1/2 Fat; 0 Other Carbohydrates.