

Raspberry Tickle

List of Ingredients

3 –Crescent Rolls

corn starch [separating medium for dough] OPTIONAL

1/2 lbs. clarified butter (reserve about half for brushing on each sheet)

1 – Tbs. shortening - butter flavor

Mix together:

1/4 cup Splenda

3/4 cups medium chopped pecans

3/4 cup medium chopped pistachios

1 1/2 tsp. cinnamon [optional]

Syrup:

3/4 cup Splenda

1/2 cup honey

1/4 cup water

1 cup fresh raspberries in season (or frozen Raspberries)

2 tsp. cornstarch

Juice of 1 lemon

Recipe:

Mix clarified butter and shortening together, heat and then set aside until ready to bake.

Reserve a small amount of the butter to brush on each sheet of dough.

Take a glass loaf pan [not Teflon about 8 x 11 inches and spray with non-stick cooking spray. Open the Crescent Rolls and lay flat on a slightly floured bread board. Using a pastry roller, roll the dough thin enough to fit in the loaf pan. Each roll will contain enough dough to make two sheets. With a very sharp knife, cut around the pan to make the dough the same size as the pan.

Separate dough sheets carefully and dust with cornstarch if necessary. Place 3 sheets one at a time into the pan, buttering each sheet. Now spread an even layer of the nuts, Splenda and cinnamon which have been mixed together. Now place the other 3 sheets of dough on top of the nuts, buttering each sheet.

With a sharp knife, cut the stack of dough into rectangles [about 24-30]. Generously brush the butter/shortening mixture over the dough and then bake in a 350 degree oven for 10 minutes. Remove from the oven and brush the rest of the butter/Shortening mixture over the dough [this makes the dough rise]. Bake again for 20-25 minutes or until a light golden brown on top. Remove from the oven and let cool.

Syrup:

Combine the Splenda, honey, raspberries, cornstarch and water and cook for 10 minutes. Add lemon juice and cook for 2 minutes.

To serve, drizzle warm Splenda-lemon-honey syrup over the top. Do not pour syrup too long in advance of serving, or the Raspberry Tickle will become soggy.

Serve with vanilla ice cream or raspberry sorbet, or as a dessert by itself.