





## Raspberry Layer Dip

### Ingredients:

- 15 oz. can Black Beans, rinsed and drained
- 8 oz. cream cheese
- 1/2 cup chopped red onion
- 10.5 oz. jar Robert Rothschild Raspberry Salsa
- 8 oz. Monterey Jack cheese, shredded

### Directions:

Preheat oven to 325-degrees. In an oven safe casserole dish, pie dish or quick place, layer ingredients as listed above, starting with the black beans on the bottom. Bake in the oven for 20-30minutes or until bubbly. Serve with Tortilla chips.

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## Tuscan Olive Hors d'Oeuvres Squares

### Ingredients:

- Tuscan Olive Cheeseball & Appetizer Mix
- 8 oz. cream cheese
- 4 Tbsp. butter
- 8 oz. can refrigerated crescent rolls
- 4 oz. sliced black olives

### Directions:

Preheat oven to 375 degrees. Unroll crescent rolls but do not tear apart. Press into bottom of baking dish, pressing together creases and covering the bottom of the pan. Bake for 11-13 minutes or until golden brown. Let cool.

Combine Tuscan Olive Cheeseball Mix, cream cheese and butter. Spread over baked crescent roll dough. Garnish with sliced black olives and Tuscan Topping Mix. Cut into 1-2" squares. Refrigerate until ready to serve. Makes 12 appetizer servings.

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## **Black & White Pizza**

(Dessert Pizza for Grownups)

Ingredients:

White Chocolate Amaretto Cheeseball & Dessert Mix

8 oz. cream cheese

4 Tbsp. butter

Directions:

1 pkg refrigerated sugar or chocolate cookie dough. Spread cookie dough on pizza pan and bake until lightly browned. Cool. Combine White Chocolate Amaretto Cheeseball Mix, cream cheese and butter. Spread on cooled cookie crust. Drizzle with chocolate for fudge sauce. Add shaved chocolate or chocolate chips and Almond topping Mix. Refrigerate until ready to serve.

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