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## Frozen Raspberry-Chocolate Terrine

- 1 1/3 Cups raspberries, fresh or frozen (thawed), plus more for garnish
- 1 Quart low-fat vanilla frozen yogurt, softened, divided
- 2 Tablespoons unsweetened cocoa powder

- 1) Line an 8-by-4-inch loaf pan with plastic wrap.
- 2) Mash raspberries in a medium bowl with a fork. Add 2 cups frozen yogurt and stir until combined. Combine the remaining 2 cups frozen yogurt and cocoa in another medium bowl. Spread about half the raspberry mixture into the prepared pan. Top with the chocolate mixture, then the rest of the raspberry. Freeze until firm, at least 3 hours.
- 3) To unmold, invert onto a serving plate and remove the plastic wrap. Let stand at room temperature for about 5 minutes before slicing into 8 pieces. Serve garnished with fresh raspberries, if desired.

Makes 8 servings

