Raspberry Graham Cracker Torte

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Ingredients

1 cup fresh raspberries OR blueberries OR boysenberries
1/2 tsp. almond extract
6 oz. Cool Whip® OR Cool Whip Lite®
14 graham crackers 5″ X 2 1/2″ each

Directions

Place berries in food processor or blender until smooth. Reserve 1/4 cup, cover this and refrigerate it.
Fold remaining berries and almond extract into Cool Whip® until creamy.

Spread 1 cracker with about 2 Tbls. topping mixture. Top with second cracker. Place on serving plate.
Spread 2 Tbls. topping mixture on top cracker. Repeat layers 10 times.

Using pancake turner, carefully turn torte onto its side so that the crackers are setting on their long sides. Frost top and sides with remaining topping mixture.

Cover and refrigerate for at least 12 hours or overnight.

Serve torte with the reserved berry puree.

Cover and refrigerate any remaining torte.