



*cara price*

## NO BAKE CHOCOLATE TART

### INGREDIENTS

#### for the crust:

- 1-1/2 cups pecan halves
- 1/2 cup shredded coconut flakes, unsweetened
- 1/2 cup coconut oil\*
- 6 large medjool dates
- 1/2 teaspoon vanilla
- 1/4 teaspoon salt

#### for the filling:

- 1 can coconut milk {full fat}
- 1/2 cup cashew butter {room temperature}\*
- 1/2 cup maple syrup
- 2 tablespoons cocoa powder
- 1 tablespoon + 1/2 teaspoon unflavored gelatin
- 1/2 teaspoon vanilla

optional garnish: chopped nuts, coconut, chocolate shavings, coconut whipped cream

### DIRECTIONS

place the pecans in a food processor. pulse a few times just to start the chopping process. then add in the rest of the crust ingredients. turn on food processor & blend in short increments until a crumbly dough is produced. you want all the pieces to become tiny but not smooth.

line a 9" springform pan with parchment paper on the bottom. then pour the crust in & spread evenly, pressing it down tightly all the way to the sides of the pan.

place the crust in the refrigerator while you make the filling.

put all the ingredients for the filling in a blender & blend on low for 15-20 seconds. pour over the crust & then refrigerate for a minimum of 4 hours.

garnish if desired & serve