

Dark Chocolate Truffle Tart with Macaroon Crust

(vegan, grain-free, refined sugar free)

Ingredients

Crust:

- ¾ cup unsweetened shredded coconut
- 6 Tbsp almond flour
- 3 Tbsp raw organic cacao powder
- 1 small pinch sea salt or Himalayan salt
- 2/3 cup pitted dates

Filling:

- 6 Tbsp melted coconut oil
- ¼ cup melted cacao butter or additional coconut oil
- ¼ cup maple syrup
- 1 tsp organic vanilla extract
- 1 small pinch sea salt or Himalayan salt
- ¼ cup of raw organic cacao powder
- 2 Tbsp water

Instructions

Crust:

In a food processor, combine the coconut, almond flour, cacao powder, and salt and pulse until combined. Add the dates and pulse until well incorporated. The mixture should be crumbly, but sticky and well combined. Press the mixture firmly and evenly into a 9-inch tart pan and place in the refrigerator to chill while you make the filling.

Filling:

In a high-speed blender, combine the coconut oil, cacao butter, vanilla, and salt and blend until smooth. Add the cacao powder and blend on low speed until incorporated. Leave the blender on and slowly stream in the water. Blend until smooth. (You can also just whisk all the ingredients together in a medium bowl.)

Remove the pan from the refrigerator and transfer the chocolate filling onto the crust, spreading it thinly and evenly with a spoon or spatula. (You may want to very gently tap the pan on the counter a few times to coax out any air bubbles.)

Refrigerate the tart for at least 2 hours before cutting and serving.

Snugly wrap leftover tart in plastic wrap and store in the refrigerator for up to four days.

In health,
Mindy