

Chocolate Pecan Tart

Modified From – *One Green Planet*

Crust:

2 cups pecans
100g dates
¼ tsp salt
1 Tbsp water

Filling:

1 ½ cup raw cashews soaked 4 hours
1 ½ cup baked mashed sweet potato
½ cup cocoa powder
½ cup coconut milk
¼ cup maple syrup
2 Tbsp melted coconut oil
2 tsp vanilla extract
¼ tsp cinnamon
¾ tsp salt

- For the crust blend pecans, dates and salt in a food processor until coarse crumbs. Add water and pulse until just starts to clump.
- Press into 9 inch pie plate. Place in freezer while making filling.
- For the filling drain the cashews and add to food processor and process until mostly smooth.
- Add remaining ingredients and process until smooth.
- Spread over crust and freeze for 3 hours.
- Before serving place in the refrigerator until defrosted. Serve cold.
- Can be stored in the freezer or refrigerator. Just make sure it is covered in plastic wrap or in a sealed container.



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