



truwhip

Vegan Chocolate Tart

Serves: 12 | Prep Time: 30 min



Directions

Crust:

1. Add the crust ingredients to a food processor and pulse until fine and sticky. Press the mixture into a 9 inch tart pan with a removable bottom and place in the freezer to become firm for 1/2 hour. Take the hardened crust out of the freezer then set aside.

Filling:

1. In a double boiler add the coconut milk, nondairy chocolate chips and vanilla extract. Stir until smooth and creamy.
2. Pour the chocolate ganache into the tart shell, then chill in the freezer overnight or for up to three hours until set.
3. Take the tart out of the freezer to get room temperature.
4. Spread Truwhip Original Whipped Topping over the top of the tart, and add a sprinkle of chocolate chips. Serve and Enjoy!

Ingredients

What you'll need:

The Crust:

- 2 cups of almonds
- 1/2 cup of oats
- 1/3 cup of coconut oil, melted
- 2 tablespoons of raw cacao powder
- 2 tablespoons of sugar free maple syrup

Chocolate Filling:

- 1 cup of canned coconut milk
- 12 ounces of nondairy chocolate chips
- 1 teaspoon of vanilla extract

Topping:

- Truwhip Original Whipped Topping
- Sprinkle nondairy chocolate chips