# truwhip

## Chocolate Caramel Tart

**Serves: 12**
**Prep Time: 1 hour**

# What You'll Need

**Crust:**
- 4 cups of finely crushed gluten free pretzels
- 2/4 cups of coconut oil, melted.
- 3-4 TBS of maple syrup

**Topping:**
- TruWhip Original Whipped Topping
- Nondairy chocolate peanut butter cups, chopped, (optional)

**Caramel Layer:**
- 1 cup peanut butter
- 2/3 cup maple syrup
- 2/3 cup coconut oil
- 2 tsp of vanilla extract
- 1 tsp Himalayan salt

**Chocolate Ganache:**
- 1 cup canned coconut milk
- 10 oz. nondairy dark chocolate chips

# What You'll Do

**Preheat oven to 350F.**

**Make the Crust:**
1. Lightly grease 9 inch tart pan with a removable bottom.
2. In a bowl, combine crushed pretzels, coconut oil & maple syrup. Stir until combined. Press crust into the pan and bake for 10-12 mins until golden around the edges and firm.
3. Let cool.

**Make Caramel Layer:**
1. Mix the peanut butter, maple syrup & coconut oil in a medium size sauce pan over medium heat until melted & combined.
2. Remove from heat. Add vanilla extract & Himalayan salt. Stir to combine.
3. Pour mixture over crust. Place in freezer for 30 minutes to set. Carmel should be firm.

**Make The Ganache:**
1. In a double boiler, add coconut milk and chocolate chips (or microwave on high for 1 min in a microwave safe bowl until bubbling). Stir until combined.
2. Add the chocolate ganache over cooled caramel layer. Spread until smooth.
3. Place in freezer for additional 30 mins until set.
4. Remove from freezer. Top with TruWhip Original Whipped Topping and chopped chocolate peanut butter cups.