



Vegan Raspberry Chocolate Tart

Ingredients

Chocolate Crust:

- 2 cups almond flour (or whole almonds or other ground nuts or seeds)
- 1 cup rolled oats (or oat flour or all-purpose or spelt flour)
- 3 tbsp cocoa powder
- 1 pinch of salt
- 4.2 oz soft dates (or soft Medjool dates or other soft dried fruit)
- 1 tbsp maple syrup (or other syrup)
- 2 tbsp coconut oil (melted, or vegan butter)

Raspberry Filling:

- 14 oz coconut milk
- 10.5 oz frozen raspberries (yields 200 ml raspberry juice, or other berries)
- $\frac{1}{4}$ cup raw cane sugar (or other sugar to taste)
- $\frac{1}{2}$ tsp agar powder (100% pure powder)
- 3.5 tbsp cornstarch
- 1 tsp vanilla extract (or ground vanilla, optional)

Instructions

Chocolate Crust:

1. Preheat the oven to 356 °F (180 °C) and lightly grease a 9.5-inch (24-cm) tart pan with a removable bottom (or a springform pan).
2. If using whole nuts and rolled oats, grind both into flour using a blender or food processor. Add cocoa powder, salt, dates, maple syrup, and melted coconut oil, and blend again until the mixture sticks together. (If it looks too dry, add a little water).
3. Press the mixture into the prepared pan, forming an even tart shell. Bake in the preheated oven for 15–20 minutes. (If bubbles appear, press them down with a spoon afterward). For a no-bake option, simply place the pan in the refrigerator. However, the bottom will not be crispy, but rather softer, like Bliss Balls.
4. Allow to cool completely before adding

Raspberry Filling:

1. Heat the raspberries in a saucepan and cook briefly until they can be easily mashed. Strain them through a fine-meshed sieve, collecting the juice (yields about 200 ml).
2. Pour about 3 tbsp of water into a small container and dissolve the cornstarch with the agar powder in it.
3. Add the raspberry juice and all other ingredients for the filling into a pot. Pour in the cornstarch-agar mixture and bring to a boil, stirring constantly. Reduce the heat and cook for another 1–2 minutes, stirring, until nicely thickened.
4. Pour the mixture into the tart shell and allow it to cool to room temperature for about 1 hour. Then place in the refrigerator and chill for at least 2 more hours (or preferably overnight) until the filling is completely set.

