

## Salted Chocolate Tart

Prep time: 30 minutes  
Baking time: 20 minutes  
Chilling time: 1-plus hour  
Yield: 8 servings

### Ingredients:

#### Crust:

1/3 cup	extra-virgin organic coconut oil, melted
1 1/4 cups	gluten-free organic old-fashioned oats
3/4 cup	gluten-free flour
2 tablespoons	unsweetened cacao powder
1/4 cup	organic coconut nectar
1 teaspoon	ground cinnamon
3/4 teaspoon	pink salt

#### Filling:

1/2 teaspoon	espresso powder
2/3 cup	boiling water
1 cup	unsweetened cacao powder
2/3 cup	coconut nectar
3/4 cup	dark-chocolate chips
1 tablespoon	vanilla extract
2/3 cup plus 1 tablespoon	extra-virgin organic coconut oil
1/2 teaspoon	pink salt

#### Streusel Topping:

1/2 tablespoon	extra-virgin organic coconut oil
1/4 cup	gluten-free organic old-fashioned oats
2 tablespoons	organic coconut sugar
1 teaspoon	ground cinnamon
2 pinches	sea salt
	fresh raspberries or other berries, for serving

### Directions:

Preheat the oven to 350°F.

To make the crust, put the coconut oil, oats, gluten-free flour, unsweetened cacao powder, coconut nectar,

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cinnamon, and salt in a food processor fitted with the stainless-steel blade. Pulse until the mixture looks like wet sand.

Pour the crust mixture into a 9-inch tart pan with removable bottom and press it evenly over the bottom and up the sides of the pan.

Put the tart pan in the oven and bake for 20 minutes. Remove from the oven and set aside to cool. (You can make the tart shell up to 2 days before filling and serving.)

To make the filling, stir the espresso powder into the boiling water until dissolved. Pour into a clean food processor bowl fitted with the stainless-steel blade. Add the cacao powder and pulse until blended. Leave in the food processor.

In the top half of a double boiler over but not touching simmering water, combine the chocolate chips, coconut nectar, vanilla extract,  $\frac{1}{3}$  cup coconut oil, and pink salt. As the chocolate begins to melt, begin stirring and continue until the chocolate has melted completely and the mixture is smooth. Remove the mixture from the heat and set aside to cool for 7 to 10 minutes.

Pour the chocolate mixture into the food processor with the espresso-cacao mixture. Process for 30 seconds and set the processor bowl aside to let the mixture cool for 5 minutes. Then, pour the filling into the cooled tart shell.

For the streusel topping, heat a skillet over medium heat and add the coconut oil. When it has melted, sprinkle in the oats, coconut sugar, cinnamon, and salt. Stir until the sugar has melted completely. Sprinkle the streusel over the chocolate filling.

Put the tart in the refrigerator and chill until completely set, at least 1 hour.

Serve with fresh berries.

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