

Vegan No-Bake Chocolate Coconut Tart

Poetry & Pies

prep time: 15-20 minutes

chill time: 2 hours

total time: 2 hours, 20 minutes

servings: 8-12



Ingredients

for the vegan coconut almond crust

- 1 ½ cups (225g) roasted whole almonds
- ½ cup (35g) unsweetened coconut flakes
- ½ cup coconut sugar (or another vegan granulated sugar)
- pinch sea salt (optional)
- 6 tablespoons (90g) coconut oil, melted

for the vegan chocolate coconut filling

- 18 ounces vegan semi-sweet chocolate, chopped (or chips)
- 1 13.5 ounce can full-fat coconut cream
- 1 tablespoon vanilla extract
- pinch sea salt

Instructions

make the vegan coconut almond crust

1. If desired, toast the almonds in a single layer on a rimmed cookie sheet at 350 for 5-10 minutes, stirring halfway and checking early to ensure they don't burn. Let cool completely. (This is necessary if using raw almonds.)
2. In a food processor, grind the almonds, coconut flakes, sugar, and salt (if using) until the almonds are finely ground, about the size of sand.
3. Add in the melted coconut oil and pulse until blended (or stir together in a separate bowl).

4. Gently distribute around your [tart pan](#), spreading an even layer across the bottom and a little up the sides. Using a flat-bottomed cup or measuring cup, firmly press the crust in, going in concentric circles to slowly apply pressure across the tart. If you press too firmly at the beginning, it'll just make a hole in the crust, so go in circles until it starts to stick in place.
5. Freeze for 20 minutes, or chill in the refrigerator for 30-60 minutes, until firm.

make the vegan chocolate coconut filling

6. Once the crust is firmly set, make the filling. You need a small-ish, heatproof bowl and a small-ish saucepan that the bowl can sit on top of and be about halfway submerged in. Fill the bowl with the chopped vegan chocolate and coconut cream (the hardened cream and the water that separates below it). Fill the saucepan with one to two inches of water and bring that to a boil. Once it is boiling, turn the burner to medium-low and set the bowl of chocolate over it.
7. Stir the chocolate mixture frequently, adjusting the temperature as needed to keep the water at a steady simmer. Once the chocolate is mostly melted, remove the bowl from the saucepan and stir until the chocolate is fully melted. If it doesn't fully melt, you can always return the bowl to the saucepan as needed.
8. Stir in the sea salt and vanilla extract.
9. Pour the chocolate into the hardened crust. Chill for about 2 hours, until the filling is set and matte in appearance. Alternatively, you can freeze the pie to set the filling faster, but it will need to go into the fridge as soon as it's set to make it slice-able.
10. If desired, top set tart with toasted coconut flakes.

Enjoy! Keep tart refrigerated until serving.