

Vegan No-Bake Coconut Almond Tart Crust

Poetry & Pies

prep time: 10 minutes

chill time: 20 minutes

total time: 30 minutes

yields: crust for one 9" to 10" tart pan



Ingredients

- 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

Instructions

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. Fill as desired.

Enjoy!