

# No-bake organic granola fruit tart

Nature's Path



Try this decadent, vegan granola fruit tart made with ForagerProject's Organic Cashew Yogurt and our delicious Dark Chocolate and Red Berries Love Crunch Granola.

*Serves 6.*

*15 min prep, 15 min chill.*

## Ingredients

- 1 cup Love Crunch Organic Granola
- $\frac{3}{4}$  cup rolled oats
- $\frac{1}{2}$  cup dates, pitted and soaked in warm water to soften *drain before using*
- 3 tablespoons coconut oil, at room temperature
- 2 cups of Plain Forager Project Unsweetened Plain Double Cream Plain Cashewgurt
- 4 cups organic strawberries, sliced

## Directions

### *Granola Tart Shells*

1. Grind 1 cup Love Crunch granola and  $\frac{3}{4}$  cup rolled oats in a food processor and mix in  $\frac{1}{2}$  pitted and soaked dates and coconut oil until well-combined.
2. Firmly press approx. 1 tbsp of the mixture into cupcake or tart pans and freeze for 15 min; very gently release with a small knife or spatula.

### *Tart Filling*

1. Fill each tart shell with 3-4 tbsp of Forager Project Unsweetened Plain Double Cream Cashewgurt or dark chocolate ganache.
2. Top with assorted berries, sliced fruit, Love Crunch granola clusters, chocolate shavings, or other toppings of your choice.

