GANACHE TART RECIPE
FROM BAKING WITH SAMANTHA DOUGLAS

**Crust Ingredients:**
- 2 cups almond flour
- 3 tbsp cacao powder
- 3 tbsp maple syrup
- 3 tbsp coconut oil
- Pinch of salt (optional)

**Filling Ingredients:**
- 1 can coconut milk
- (about 1.5 cups)
- 1.5 cups chocolate chips
- 2 eggs
- 1 tsp vanilla

**Toppings Ingredients:**
- Strawberries
- 1/2 cup chocolate chips
- 1 tbsp coconut oil
- 3 tbsp maple syrup

Preheat oven to 350. Combine and mix all crust ingredients in a large bowl. Dough should look crumbly. Gather dough together and place in a 9inch tart pan. Press dough down into the pan and up the sides. Crust should come up to the edge of the tart pan, the crust will not rise so don't worry about it being too high up the sides. Bake crust for 10min.

While crust is baking make the filling. Heat coconut milk in a small sauce pan over medium heat. Once milk is simmering remove from heat and add chocolate chips, stir until melted. Allow mixture to cool. While mixture is cooling, whisk together in a small bowl 2 eggs and 1 tsp vanilla. Once eggs and vanilla are whisked together, combine with chocolate coconut milk mixture. Pour filling into the crust and bake for another 22min.

Once done, remove tart from oven and allow to cool at room temp for about 30min. Cut and slice strawberries and place on top of cooled tart. In a small sauce pan, make chocolate topping drizzle. Place chocolate chips, coconut oil and maple syrup in pan over medium heat. Once melted, drizzle over the tart and strawberries. Chill in fridge for about 1-2 hours.

Enjoy!