



Vegan Dark Chocolate Tart with Cookie Crust

Ingredients:

Yield: one 9" tart

- 6 Bake'n Joy vegan chocolate chip cookies
- 1.5 oz. coconut oil, melted
- 13.5 oz. can full-fat coconut milk
- 16 oz. vegan chocolate, chopped
- 1 t. vanilla
- Coconut whipped cream (optional)
- Fresh fruit (optional)

Tip: this crust is a great way to use up day old cookies

Instructions:

- Crush cookies in food processor.
- Mix together with melted coconut oil. Press into pan. Bake at 350° for 12-15 minutes until firm. Set aside to cool.
- Heat coconut milk until just starting to boil.
- Pour over chopped chocolate. Stir until combined.
- Stir in vanilla.
- Pour onto cooled crust. Refrigerate overnight.
- Serve with coconut whipped cream and fresh fruit (optional).