

# Mini Berry Cream Tarts

## Ingredients for Crust

- ½ c. pecans
- ¾ c. quick oats
- 16 dates (1 c.)
- 1 T. raisins
- Pinch of salt
- 1 t. maple syrup or water

## Instructions

1. Combine all ingredients except maple syrup in food processor and pulse till well mixed and crumbly.
2. Add the maple syrup and pulse briefly.
3. Place in 12 muffin tins lined with cupcake liners. Press down firmly.

## Ingredients for Cream Filling

- 2 cans full fat Thai Kitchen coconut milk
- Juice of one lemon
- 1 T. agave
- 1 T. maple syrup

## Instructions

1. Refrigerate coconut milk overnight.
2. Open opposite end of can and pour out liquid (or save for smoothies).
3. Place hardened cream in bowl and beat for 30 seconds until creamy.
4. Add lemon juice, agave and maple syrup and beat for another minute, until smooth and creamy. Mix in 1 c. fresh blueberries.
5. Spoon on top of crumb base and top with fresh raspberries and a sprinkle of granola if desired!

## \*Note

*Whipped coconut milk will harden and set in fridge the longer it's chilled. Lasts 1-2 weeks!*