



SHORT STORY

After baking, tasting, and scraping every last piece of this pastry off of your plate and into your mouth, you will look for any excuse to pull the recipe out and use it again.

**TIME**

30 Min


**SERVES**



8 people

**COOK**

No Cooking

 : oathandgrind.com

 : hello@oathandgrind.com

   : [@OathandGrind](https://www.instagram.com/OathandGrind)

LinkTree: linktr.ee/susanhoff

INGREDIENTS

Crust

- 2 cups raw almonds or pecans (or both)
- 1 cup pitted Medjool dates (about 10)
- 1 Tbsp. coconut oil
- pinch of sea salt

Pastry Cream

- 1 cup raw cashews
- 1/4 cup water
- 1/4 cup fresh squeezed orange juice
- 3-4 Tbsp. raw local honey
- 3/4 cup softened coconut butter
- 1 tsp. vanilla extract
- 1/2 tsp. almond extract

Fruit Topping

- 1 handful of strawberries, halved
- 1 handful of raspberries
- 1 handful of blackberries
- 1 handful of blueberries

INSTRUCTIONS

For the crust

1. Place nuts into a food processor until finely ground.
2. Add in the dates, coconut oil, and sea salt. Blend until finely ground and evenly distributed.

For the filling

3. Spread the dough evenly into a 9" lightly-oiled tart pan. It should stick together well at this point. Set aside.
4. Place cashews, orange juice, honey, and water into a blender or food processor until creamy.
5. Add softened coconut butter, vanilla, and almond flavoring. Blend again until smooth.
6. Pour the filling on top of the crust.

For the topping

7. Wash berries and place them in any desired pattern onto the top of the tart's filling.
8. Keep chilled until ready to serve!