



## Keto Superfood Berry Chocolate Tarts

Active Time: 30 minutes | Total Time: 4 hours | Serves: 32

### Nutrition Information Per Serving

213.1 calories, 9.92 g carbohydrate, 4.12 g fiber, 2.8 g NET carbs, 2.57 g protein, 20.51 g fat

### Ingredients

- 65 drop(s) SweetLeaf SteviaClear Liquid Stevia
- 8 Tbsp(s) Wholesome Sweeteners Organic Zero
- 19 Tbsp(s) Aroy D Coconut Milk
- 4 Tbsp(s) Navitas Naturals Organic Raw Cacao Butter
- 13 1/2 Tbsp(s) Let's Do Organic Creamed Coconut
- 1/2 tsp(s) Real Salt
- 1 cup frozen organic raspberries, unsweetened
- 10 Tbsp(s) coconut oil, melted
- 7 tsp(s) organic vanilla extract
- 10 Tbsp(s) organic cocoa powder
- 3 cup(s) blanched almond flour
- 3 Tbsp(s) lemon juice
- 1 tsp non-aluminum baking powder

### Preparation

1. Grease eight 4.75 inch tart pans. Preheat oven to 350 F.
2. In a food processor, add the ingredients for the crust including the almond flour, 1/2 cup coconut oil, 4 Tbsp. erythritol (powdered), 1 Tbsp. vanilla, 20 drops stevia, salt, baking soda and 2 Tbsp. coconut milk. Pulse until the dough comes together.
3. Divide dough among tart pans and press into the bottom of each tart pan, ensuring the dough gets into the fluted sides of the pan.
4. Transfer to oven and bake for 10 minutes. Set aside to cool.
5. Meanwhile, prepare the filling. Add the creamed coconut, 8.5 oz. coconut milk, 2 oz. coconut oil, 2 Tbsp. lemon juice, 1 Tbsp. vanilla, 4 Tbsp. cocoa powder, 4 Tbsp. erythritol, powdered and 30 drops stevia to a food processor or high-powered blender (preferred) and process until very smooth.
6. Use a ladle to scoop out the filling and spread onto each tart – covering the top of the tart, but leaving 1/4 inch for the crust.
7. Transfer to the refrigerator to chill for 4 hours.
8. Meanwhile, make the sauce. Add the sauce ingredients including 1 cup frozen raspberries, 1 Tbsp. lemon juice, 1 Tbsp. coconut oil, 1 tsp. vanilla, and 15 drops stevia to a small saucepan and heat over medium-low heat for 10 minutes. Remove from heat and let cool. Transfer to a blender and puree until smooth.
9. Spread cooled sauce onto tarts, and garnish with a berry or mint leaf, if desired.

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