

STONE FRUIT TART

for the crust:

- 9 dates, pitted
- 1 cup cashews
- 1 cup walnuts
- 1 tbsp. coconut oil or 1 tbsp melted butter
- ¼ tsp vanilla extract or almond extract
- pinch of salt

for the filling:

- 1 ½ cup cashews
- 3 dates, pitted
- ½ cup dairy-free sour cream
- 2 tbsp. coconut sugar or monk fruit
- juice of ½ lemon
- ¼ tsp vanilla extract

toppings:

- sliced peaches (or any stone fruit!)
- lemon zest to garnish
- mint to garnish



make the cashew cream for the filling: place 1 ½ cup of cashews in a small bowl and cover with water, place in refrigerator for at least 3 hours (or overnight). once cashews have soaked, transfer cashews (with water) to a blender. add in dates, and blend until smooth. transfer to a bowl and set in the refrigerator to set for at least 1 hour

make the raw crust by adding dates to a food processor and pulsing until chopped. add in cashews and walnuts and blend to combine. add in coconut oil, vanilla, and a pinch of salt (if you purchased salted nuts then omit the additional salt). blend until a paste-like consistency is formed (it may still have a few bits of nuts, that is fine!)

transfer crust to a tart pan (pie pan) and press crust into the edges until bottom and sides of pan are covered. transfer to refrigerator (or freezer) and set (if you notice you have excess oil simply dab extra oil off with a paper towel)

once cashew cream has set, remove from fridge, add in dairy free sour cream, lemon zest, coconut sugar, and vanilla extract to bowl and combine with cashew cream until smooth. pour filling mixture on top of the tart crust and chill in refrigerator

time to garnish! slice peaches (or whatever fruit you're using) and assemble over the tart. garnish with mint and lemon zest, serve & enjoy!