

Russell Stover

Joy Bites™ Coconut Almond Chocolate Tart

Smooth and creamy No Sugar
Added Chocolate Tart.

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Makes 1 9" Tart

INGREDIENTS

4 1/2 cups pretzels (gluten free or regular)
2/3 cup unsweetened almond butter
1/4 cup maple syrup (or preferred sweetener)
2 tbsp melted coconut oil
4 bars [Russell Stover Smooth Creamy Chocolate Joy Bites bars](#)
1 can (13.5 fl oz) full fat coconut milk
1 tsp instant coffee granules
Sliced almonds and coconut for garnish (optional)

INSTRUCTIONS

Crust: Add pretzels, almond butter, maple syrup, and melted coconut oil to food processor. Pulse until mixture forms a fine crumb. Pour into 9" tart pan with removable bottom.

Use bottom of round measuring cup to firmly press in filling. Transfer crust to freezer to firm while you make the ganache.

Ganache: Add entire can of full fat coconut milk to small saucepan and heat over medium-low. Bring to a simmer but not a boil – it just needs to be hot enough to melt the chocolate.

Meanwhile, chop chocolate bars into shards with sharp knife. Place shards and instant coffee granules in heat safe bowl. Pour hot coconut milk over chocolate.

Cover with tea towel and let sit for 2 minutes. Use whisk to stir until chocolate is fully melted and forms a creamy ganache.

Pour chocolate filling into crust and refrigerate for a few hours until set. If desired, top with sliced almonds and coconut flakes. Enjoy!

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