



# A BOLD TART

## INGREDIENTS

1-1/4 cup almond butter

1/4 cup maple syrup

1/2 tsp vanilla extract

1/2 cup (3 oz) chopped semi-sweet chocolate

2 tsp refined coconut oil or vegetable oil

Sea salt

BeBOLD Bars

## METHOD

**Crust:** Unpackage as many Almond Butter BeBOLD bars as you need to fill your tart pan. Let them defrost until you can push them into the tart pan to make your crust. Place in the freezer to harden.

**Almond butter filling:** In a small bowl, combine the almond butter, maple syrup and vanilla extract. Mix thoroughly. The mixture will resemble thick caramel. Remove the tart pan from the freezer and spread out the almond butter filling evenly on top of the crust. Place in the refrigerator while making the chocolate.

**Chocolate ganache:** In a small, microwave-safe bowl, combine chocolate and coconut oil. Microwave for 30 seconds and stir until smooth. If necessary, microwave in 15-second increments until melted. Once the chocolate ganache is spread out, sprinkle with coarse sea salt and place the tart back in the refrigerator for 30 minutes.

Cutting the tart: Place a knife under hot water then dry off with a towel. The heat of the knife will ensure clean cuts of the tart. Keep the tart chilled until serving. Enjoy!