

Chocolate & Cherry Tart




Serves 8

For the crust

100g vegan margarine
300g vegan digestive biscuits,
crushed to fine crumbs

For the filling

200g vegan dark chocolate,
broken into chunks
125ml (½ cup) melted coconut oil
½ x 400ml tin coconut milk
1 tsp vanilla extract
250g (generous cup) frozen pitted cherries
1 tbsp cocoa powder, for dusting



Recipe from
What Vegans Eat
by Brett Cobley,
with photography
by Andrew Burton
(HarperCollins,
£16.99)

- 1** Melt the margarine in a pan on a very low heat, then add the crushed biscuits and stir to combine. Use a little extra margarine to grease a 23cm (9in) tart tin and start to press the biscuit margarine mix into the tin. Press it down firmly, ensuring that you cover the tin evenly, then pop it in the fridge.
- 2** Combine the dark chocolate, coconut oil, coconut milk and vanilla extract in a pan over a low heat and cook, stirring occasionally. Once all of the chocolate has melted, pour it onto the biscuit base.
- 3** Place the cherries in the mixture, arranging them evenly over the surface of the tart, adding them until the mixture has risen level to the tin edge.
- 4** Now leave the mixture to cool in the fridge for at least 3 hours before trimming the edges. Remove the tart from the tin and dust with cocoa powder before cutting into slices.

For more information go to vegansociety.com. Our website provides all of the resources needed to make the transition to a vegan lifestyle. Discover more great recipes, find out more about veganism, and begin your vegan journey today!

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The Vegan Society

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