Mini Strawberry Tarts with Basil Microgreens

Yield: 12 servings | **Prep Time:** 45 minutes | **Total Time:** 1 hour

This dessert is the perfect gluten-free substitute treat that will not make you feel guilty for digging in at first glance!

Ingredients:

For the Crust

1 cup almond flour
½ tsp salt
1 tbsp cocoa powder
2 tbsp maple syrup
¼ cup coconut oil, melted

For the Filling

¼ block of plain cream cheese (room temperature)
2-3 tbsp maple syrup (sweeten to your taste)
6 YES!Berries Your Everyday Snack!®, smushed
¼ cup coconut oil, melted

For Garnishing

1 package YES!Berries Your Everyday Snack!®
1 package LivingCube™ Basil Microgreens

Directions:

For the Crust

1. Whisk together the almond flour, cocoa powder and salt. Add in the maple syrup and coconut oil, whisk until a crumbly dough forms.
2. Roll the dough and cut into 12 small circles. A round cookie cutter, or even a glass will work. Carefully transfer to a shallow muffin or tart pan.
3. Use a fork and pierce the dough all over.
4. Refrigerate for 30 minutes.
5. Preheat oven to 350°F and bake for 15 minutes. You will smell the crust too.

For the Filling

1. In a blender, combine the cream cheese, maple syrup, and 6 strawberries to create a smooth filling.
2. Spread into an even layer in the tart crusts.

To Garnish

1. Decorate your tart with strawberries and basil microgreens.

Cooking Tips:

To make a standard pie size, double the recipe!

YES!BERRIES Your Everyday Snack!™

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Nutrition Facts:
Serving Size: 1, Servings Per Recipe: 12, Amount Per Serving: Calories 136, Total Fat 12g (15% Daily Value), Saturated Fat 9g (45% Daily Value), Cholesterol 5mg (2% Daily Value), Sodium 113mg (5% Daily Value), Potassium 65mg (1% Daily Value), Carbohydrate 7.5g (3% Daily Value), Dietary Fiber 0.7g (2% Daily Value), Sugars 5.6g, Protein 1.2g.