

# Mini No Bake Lemon Coconut Tarts

6 ingredients · 50 minutes · 12 servings



## Directions

1. Line a muffin pan with paper or silicone baking cups. Soak 1/4 of the dates in warm water.
2. Add the remaining 3/4 of the dates, the almonds, half of the salt and half of the lemon zest to a food processor and blend until the date mixture forms a sticky ball. Divide the dough between baking cups and press into an even layer in the bottom of each baking cup. (Use damp fingers if the dough is too sticky.)
3. Add the coconut butter, the soaked dates, lemon juice, coconut oil and the remaining salt and zest to the food processor and blend until smooth (the mixture will form a soft wet dough). Spoon the coconut lemon mixture on top of the date layer and use a spoon or damp fingers to spread the coconut lemon mixture into an even layer.
4. Transfer the muffin pan to the freezer and allow the tarts to set for 20 to 30 minutes before removing the paper and transferring to an airtight container in the fridge. Enjoy!

## Ingredients

- 1 cup Pitted Dates (divided)
- 1/2 cup Almonds
- 1/8 tsp Sea Salt (divided)
- 1 Lemon (large, zest and juice divided)
- 3/4 cup Coconut Butter
- 1 tbsp Coconut Oil

## Notes

### Leftovers

Refrigerate in an airtight container for up to a week.

### Serving Size

One serving is equal to one tart.

### Nut-Free

Use sunflower seeds or shredded coconut instead.

### More Flavor

Add vanilla extract or lemon extract.

### More Color

Add some dried turmeric for a yellow tart.

### Lemon

One large lemon yields 1/4 cup of juice and two teaspoons of zest.