This delicious grain-free, sugar-free, and gluten-free tart is a winner! These berry and coconut milk tarts are packed full of healthy and good-for-you ingredients, so there's no need to feel guilty about indulging.

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BERRY GOOD

Creamy Coconut Summer Fruit Tart

Crust:
- 1 cup nut flour
- ¼ cup coconut oil, melted

Filling:
- 1-10oz can of thick coconut cream or the cream off the top of a refrigerated can of full-fat coconut milk
- ½ teaspoon vanilla extract
- 2 cups fruit of choice, sliced

Preheat oven to 375°F.

Mix nut flour and melted coconut oil together in a small bowl until crumbly. Pour into bottom of an oiled, oven-safe tart pan. Press into bottom and up sides of the pan. Poke with fork and bake until golden brown, 10-12 minutes. Allow crust to cool for 30 minutes before filling.

Beat together coconut cream and vanilla extract. Spread evenly onto crust. Layer fruit of choice over layer of cream.

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