

Chocolate-cherry torte

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A decadent raw chocolate dessert that's perfect for a dinner party.

Ingredients (serves 8)

For the crust

- 1 cup hazelnut meal
- 2 cups almond meal
- 1 tsp cinnamon
- ¼ cup rice malt syrup
- 1 tbsp [raw cacao](#) powder
- 1 tsp pure vanilla essence
- ⅓ cup organic coconut oil
- Pinch Himalayan sea salt

For the filling

- 3 tbsp organic coconut butter
- 1½ tbsp organic coconut oil

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- 1 cup raw cacao powder
- 5 medjool dates soaked in ½ cup water (reserved)
- 2 tbsp rice malt syrup
- 1 tbsp allspice
- 1/3 cup unsweetened dried cherries
- ½ cup raw almonds
- ½ cup raw pistachios

Garnish (optional)

- 1 tbsp chopped pistachios
- ½ tbsp unsweetened dried cherries, chopped
- 1 tbsp coconut flakes

Method

Make the crust by mixing all ingredients in a bowl until well combined. Press into an eight-inch pie tin and refrigerate.

Meanwhile, make the ganache filling by blending all ingredients (aside from nuts and cherries) until smooth. Add reserved date water a little at a time until a thick but spreadable consistency is reached.

In a separate bowl, fold nuts and cherries into the ganache. Spread mix into pie crust, smoothing the top with the back of a spoon.

Refrigerate again for 30 minutes, then decorate, slice and enjoy.

Recipe from Sally O'Neil, The-fit-foodie.com

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