Berry Tart

Crust

3/4 cup pecans

1 1/5 cups almond meal (or almond flour)

1/4 teaspoon salt

1/4 teaspoon baking soda

1/4 teaspoon cinnamon

1/2 teaspoon vanilla

3 Tablespoons coconut oil

2 Tablespoons honey

1 egg

Filling

1 can coconut cream

2 Tablespoons honey

Process pecans in food processor until coarsely ground.

Add remaining crust ingredients to pecans and process until mixture forms a ball.

Press into a greased tart pan.

Use pie weighs or in my case, place a piece of greased foil over tart and place some coins on top of foil.

Bake 10 minutes at 350.  Remove foil with coins and bake another 10 minutes.

Refrigerate a can of coconut cream overnight.

Scoop contents of can into a standing mixer along with a Tablespoon or so of honey and whip until light and fluffy.

Spread into baked tart.

Top with fresh fruit of your choice.