

Oh Yum! Part II: Raw Lime Tart

As the temps begin to creep up this lime tart recipe is one you certainly want to have on hand. It tastes as if you have spent hours in the kitchen (I won't tell.) and yet is a snap to prepare. We've made several variations of this recipe and like it best as individual servings in muffin tins. I have also enjoyed a variation of swapping out the lime juice with Meyer lemon juice. Oh Yum indeed!



Ingredients

Crust

1 cup dates

1/3 cup walnuts (*toasted pecans are also delicious*)

1/3 cup cashews

1/3 cup almonds

1 teaspoon vanilla extract

Cashew Cream

2 cups raw cashews (soaked for at least 2 hours)

1/4 - 1/2 cup lime juice + 1 teaspoon lime zest (depending on desired flavor intensity)

1/4 cup honey (or maple syrup)

2 teaspoons vanilla extract

Pinch of salt

1/4 cup water (adjust according to desired consistency)



[Full Instructions Here](#)

