



Makes one 8-inch tart
Preparation Time: 30 minutes
Cook Time: 2 hours 45 minutes

INGREDIENTS:

1 cup pitted dates (about 12 Medjool dates)

¾ cup oat flour (see gluten-free tip, recipe intro)

2 tablespoons pure cane sugar

⅛ teaspoon sea salt

2 tablespoons almond butter

¾ cup rolled oats (see gluten-free tip, recipe intro)

1 cup plus 3 to 4 tablespoons unsweetened, unflavored oat milk or other plant-based milk

2 tablespoons dairy-free chocolate chips (see gluten-free tip, recipe intro)

⅓ cup unsweetened cocoa powder

1 teaspoon pure vanilla extract

Fresh raspberries and/or sweet cherries (optional)

Silky Vegan Chocolate Ganache Tart

This spectacular vegan chocolate ganache tart is perfect for birthdays, [Valentine's Day](#), [Mother's Day](#), or any celebration table. Chocolate ganache, traditionally made with heavy cream and melted chocolate, can really weigh you down. This healthier version uses cocoa powder, a modest amount of vegan chocolate chips, and plant-based milk to create a dark chocolaty filling for this stunning tart. Dates provide natural sweetness and a nutty oat-almond crust balances the silky smooth filling. The garnish of tangy fresh berries is optional but looks sensational and cuts the chocolatey richness so that every forkful is a delicious balance of earthy, sweet, and juicy. Allow eight hours for this stunning dessert to chill before serving.

Editor's Note (September 2025): After some readers reported having difficulty with this recipe, we re-tested and revised the preparation instructions to ensure better user results. Please note that the filling doesn't look like it will set up as you're making it. We found that it sets up nicely as it chills.

Tips

Gluten-free version: To make this tart gluten-free, use certified gluten-free rolled oats, oat flour, plant milk, and chocolate chips.

Make ahead: This is a great make-ahead dessert. Make it a day ahead (up to Step 4) to ensure the filling sets and to free you up on the day of serving. Decorate with fresh berries (if using) just before serving.

For more inspiration, check out these tasty ideas:

- [Pumpkin Pie Tart with Oat Crust](#)
- [Chocolate Mousse Pie](#)
- [Cherry Crumble Pie](#)
- [Incredible Chocolate Sweet Potato Cake](#)

By Mary Margaret Chappell

- 1 Preheat oven to 350°F. Line the bottom of an 8-inch tart pan with parchment paper. Place the dates in a small bowl, cover with boiling water, and let soak for 15 minutes, then drain.
- 2 For crust, in a medium bowl stir together the oat flour, sugar, and salt. Use your fingers to rub the almond butter into the flour mixture until the dough looks sandy, then add the rolled oats. Stir in 3 to 4 tablespoons of the milk, 1 tablespoon at a time, until you get a soft but not sticky dough. Press dough into the prepared tart pan. Bake for 30 minutes or until crust is lightly browned and beginning to pull away from sides of pan. Remove from oven, let cool, then remove crust from tart pan and place on a serving platter.
- 3 Meanwhile, for filling, heat the remaining 1 cup milk in a microwave for 90 seconds or until steaming but not boiling.

Place chocolate chips in a high speed blender or food processor and pour the hot milk over the chocolate chips. Cover and pulse once or twice until all the chocolate is melted and well distributed. Add the cocoa powder and vanilla, and pulse until combined. Add the drained dates and process until smooth and creamy.

- 4 Pour filling into the cooled crust. Chill 8 hours or overnight, until filling is set.
- 5 If you like, top with raspberries and/or cherries.