

Dark Chocolate & Strawberry Trifle with Coconut Whipped Cream (Paleo)

Shopping List:

For the crust crumbles:

- 3 cups almond flour
- 1/2 cup coconut flour
- 1/2 cup tapioca flour
- 1 tsp baking soda
- 8 tbsp ghee
- 8 tbsp maple syrup
- 4 tbsp unsweetened cocoa powder
- hefty pinch of salt

For the dark chocolate pudding:

- 4 eggs
- 1/2 cup honey
- 4 tbsp coconut sugar (optional)
- 2 tsp instant espresso powder
- 2 tsp organic vanilla extract
- 8 OZ unsweetened bakers chocolate (look for Paleo ingredients or use Enjoy Life)
- 1 1/2 cup coconut milk, full fat

For the topping:

- 2 cans full fat coconut milk, chilled overnight if possible
- 1 pint strawberries, or fruit of choice
- mint leaves for decorating (optional)

Instructions:

For the crust crumbles layer: Preheat oven to 325* F. Add all ingredients for the crust into a large mixing bowl and blend well using a **hand mixer**. You may also add this to a food processor to blend into a dough. Press the dough into a **9" tart pan** with a removable bottom, greasing it prior as needed. You may also add the dough to a **pie pan** to bake since the crust will be crumbled up. Bake for 23-25 minutes. Allow the crust to cool completely (approximately 30 minutes) before crumbling with your hands or by pulsing in a food processor.

For the dark chocolate pudding: Add all of the ingredients except for the coconut milk into a medium or large mixing bowl. Blend until smooth using a **hand mixer**. Heat the coconut milk until hot, but not boiling. I heated mine in the microwave.

Slowly pour the hot coconut milk into the **mixing bowl** as you blend the ingredients together. Blend until the pudding mixture is smooth and thick. Refrigerate the pudding mixture for two hours before assembling the **trifle**.

For the topping: Scoop out the thickened coconut cream from the top of the cans of coconut milk, leaving the water in the can. Using a hand mixer, whip the coconut cream until smooth peaks form. Keep chilled until assembling the trifle.

Wash the strawberries (or fruit of choice) and cut into halves, cutting the larger ones into quarters, removing the stems.

Assembling the trifle: Begin layering the trifle in a **trifle dish** with a thick layer of the crust crumbles, then a layer of the chocolate pudding, then a layer of strawberries. Repeat the layers until you either run out of ingredients or reach the top of the trifle dish.

Top the trifle with a layer of whipped coconut cream and assemble the strawberries into a pile on top of the mint leaves (for decoration).