**Berry Tart in Raw Pecan Crust**

**Ingredients**

**Crust**
- 1 cup raw pecans (or half pecans & half walnuts)
- 1 tsp fresh grated lemon zest
- Pinch of ground cinnamon
- 1/2 cup dried apricots, rehydrated by soaking in water for an hour or ½ cup medjool dates

**Filling**
- Fresh berries of your choice (strawberries, blackberries, raspberries, blueberries, boysenberries, etc.)

**Directions**

1. Grind the nuts in a food processor until finely chopped. Then add the lemon zest, cinnamon, and apricots (drained) or dates and process until mixture becomes sticky and pulls together.
2. Press into a small tart pan or 2-3 individual tart bowls. Fill with fresh berries and serve immediately, or refrigerate the crust for a few days until ready to eat and then fill and enjoy.

Recipe adapted by Leigh Wagner, MS, RD from gluten-dairy-sugarfree.com