**No-Bake Greek Yogurt Tart**

For the crust

2 cups raw pecans

10 Medjool dates, soaked in warm water for 10 minutes and pitted

1/4 teaspoon fine sea salt

For the filling

1 1/2 cups plain Greek yogurt

1/2 cup raspberries or blueberries (or more)

10 strawberries, hulled and thinly sliced

1 tablespoons honey

INSTRUCTIONS

Make the crust: In a food processor, pulse the pecans until ground into a semi-fine meal. Add the dates and pulse until the mixture holds together when pinched and starts to look like dough. Press the dough into a 9 to 9 1/2-inch tart pan with a removable bottom (or spring form pan) to form an even crust along the base and sides. Chill in the freezer for 10 minutes.

Make the filling: Remove the crust from the freezer. Carefully remove the tart from the pan (leave it resting on the round base) and slide it onto a round serving platter. Spread the yogurt over the crust. Top the yogurt with the raspberries and strawberries, then drizzle with honey.

To serve, slice the tart with a sharp knife, wiping off the blade after each cut. Use a thin pie server or spatula to serve. Adapted from Cookies and Kate