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 50 left[Preview Invite](#)**gluten free recipes** Inbox X**Sue Stewart**[show details](#) 9:19 PM (**COCOA CHILI HAZELNUT GANACHE TARTLETS***Makes 1 dozen tartlets or 2 dozen mini tartlets*

This is the easiest chocolate dessert I know. A touch of cayenne pepper sets off the tartlets perfectly, and the no-roll dough for the crust is a snap. This is a great dessert you plan to serve it, and if you're going to a party, the tartlets are easy to transport to make the tartlets in mini muffin tins, but if all you have is a standard tin, it will work into quarters to serve. If you make the tartlets in very hot weather, decrease the quantity of cup.

CRUST

- 3/4 cup unsweetened cocoa powder
- 1 cup hazelnut flour, or any nut meal
- 1/2 cup maple syrup
- 4 tablespoons softened coconut butter
- 1 teaspoon kosher salt

GANACHE FILLING

- 1 cup unsweetened cocoa powder
- 3/4 cup maple syrup (see headnote)
- 1/2 teaspoon ground cinnamon
- 1/8 – 1/4 teaspoon cayenne pepper, or to taste
- 1/2 teaspoon vanilla extract
- 8 tablespoons coconut butter, melted

For the Crust: Spray a mini muffin tin or a standard 12-cup muffin tin with nonstick mixer fitted with a paddle attachment or in a food processor, mix together the cocoa powder, coconut butter, and salt until the mixture begins to hold together and form a dough for each mini muffin cup or 1 heaping tablespoon dough for each standard-size muffin. Roll the dough into a disk and using your fingers to press the dough onto the bottom and up the sides of the muffin cups. Use your hands if the dough becomes too sticky. Cover the muffin tin with plastic wrap and chill in the refrigerator, at least 1 hour.

For the Filling: Blend the cocoa powder, maple syrup, cinnamon, cayenne pepper, and coconut butter with a whisk in a medium bowl or large measuring cup with a pour spout until smooth and no longer grainy. Pour about 2 tablespoons of the filling into the tartlet muffin cups or 1 tablespoon into each mini muffin cup. Refrigerate until completely set, preferably overnight, & sprinkle a little fleur de sel on the tartlets after they've set a

