

## This Rich Chocolate Tart with Bananas Is a Dreamy No-Bake Delight

: Oreo crumbs, chocolate graham crackers, or gluten-free cookie crumbs all work great.



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

For the Crust:

1½ cups chocolate cookie crumbs

... cup sugar

¼ cup unsalted butter, melted

For the Chocolate Ganache:

1 cup heavy cream

1½ cups semi-sweet chocolate chips

1 teaspoon vanilla extract

For the Topping:

2 ripe bananas, sliced

Pinch of sea salt (optional)

### DIRECTIONS

1. Make the Crust:: Preheat oven to 350°F (175°C).
2. In a bowl, combine cookie crumbs, sugar, and melted butter until the texture resembles wet sand.
3. Press into a greased tart pan (preferably one with a removable bottom), covering the bottom and sides evenly.
4. Bake for 8-10 minutes, then cool completely on a wire rack.
5. Prepare the Ganache:: In a saucepan, heat heavy cream over medium heat until it begins to simmer (don't boil).
6. Pour the hot cream over chocolate chips in a heatproof bowl. Let sit for 1 minute.
7. Stir until smooth and glossy. Add vanilla extract and stir to combine.
8. Let cool slightly before assembling.
9. Assemble the Tart:: Pour the ganache into the cooled crust, spreading evenly with a spatula.
10. Gently tap the tart pan on the counter to release air bubbles.
11. Chill in the fridge for at least 1 hour, or until fully set.
12. Add Banana Topping:: Just before serving, slice bananas and arrange them over the ganache.
13. Sprinkle with a pinch of sea salt if desired-for that perfect sweet-salty bite.

## SWAPS & NOTES

Cookie Crust : Oreo crumbs, chocolate graham crackers, or gluten-free cookie crumbs all work great.

Ganache Flavor : Add a splash of espresso or orange extract to mix up the ganache profile.

Banana Substitute : Top with berries, coconut flakes, or skip fruit altogether and dust with cocoa powder.

Add crushed roasted nuts over the ganache before chilling.  
??? Step-by-Step Instructions 1 Make the Crust:  
Preheat oven to 350°F (175°C) .

## TIPS FOR SUCCESS

Use ripe but firm bananas for best slicing and presentation.

Chill thoroughly before slicing to get perfect, clean cuts.

Make ahead : The tart can be made a day in advance-just add bananas right before serving.

Add shine : Lightly brush banana slices with lemon juice or warm apricot jam to prevent browning.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-rich-chocolate-tart-with-bananas-is-a-dreamy-no-bake-delight/>