

# Low-Carb Dark Cherry Crunch Pie

Hands-on 15 minutes Overall 35-45 minutes



**Nutritional values (per serving, 1 slice):** Total carbs: 13.4 g, Fiber: 6.7 g, **Net carbs: 6.7 g**,

Protein: 8.2 g, Fat: 28.8 g, Calories: 335 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app

## Ingredients (makes 8 servings)

### Crust:

- 1 cup [desiccated coconut](#) (75 g/ 2.6 oz)
- 1 cup [almond flour](#) (100 g/ 3.5 oz)
- 1/2 cup [pecan nuts](#), coarsely chopped (50 g/ 1.8 oz)
- 3 tbsp [extra virgin coconut oil](#), melted (40 g/ 1.4 oz)
- 1/4 cup [powdered Erythritol](#) or [Swerve](#) (40 g/ 1.4 oz)
- 10-15 drops [liquid Stevia](#) extract

### Topping:

- 1 1/2 cups [Dark Cherry Chia Jam](#) (360 g/ 12 oz)
- 1 cup [almonds](#), flaked (60 g/ 2.1 oz)
- 1 cup dried coconut, flaked (60g / 2.1 oz)
- 1 tbsp [extra virgin coconut oil](#), melted (14 g/ 0.5 oz)
- 1 tbsp [Erythritol](#) or [Swerve](#) (10 g/ 0.4 oz)
- 5-10 drops [liquid Stevia](#) extract
- pinch of sea salt

## Instructions

1. Preheat the oven to 175 °C/ 350 °F (fan assisted), or 195 °C/ 380 °F (conventional). Coarsely chop the pecan nuts and mix them in a bowl with desiccated coconut, almond flour and melted coconut oil. Add Erythritol and stevia and mix well.
2. Press the mixture into a tart baking dish and create edges using your fingers. Place in the oven and bake for 12-15 minutes. Keep an eye on it to prevent burning (nut flours get burnt easily if the temperature is too high).
3. Remove from the oven, place on a rack and fill with Dark Cherry Chia Jam ([recipe is here](#)).
4. Spread the jam all over the pie.
5. In a small bowl, mix the flaked almonds, coconut flakes and melted

coconut oil. Add Erythritol, stevia and salt.

6. Sprinkle evenly on top of the pie and place in the oven for another 7-10 minutes.
7. When the pie is done, place on a cooling rack and let it cool down before serving.
8. Placing the pie in the fridge for a couple of hours will make it solid and easier to handle.
9. Store at room temperature for up to a day, or in the fridge for up to 5 days.

## More great content on KetoDietApp.com

[Keto calculator](#)

[Best keto recipes](#)

[Complete keto diet food list](#)

[Expert articles & ketogenic guides](#)

[Keto Diet App](#)

[Free & premium keto diet plans](#)