

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

- 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.
- 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).
- Remove from the oven, place on a rack and fill with Dark Cherry Chia Jam ([recipe is here](#)).
- Spread the jam all over the pie.
- In a small bowl, mix the flaked almonds, coconut flakes and melted

coconut oil. Add Erythritol, stevia and salt.

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

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