

# Low-Carb Nutella Pie Crust

Hands-on 10 minutes Overall 25 minutes

**Nutritional values (per serving, 1 slice):** Total carbs: 6.8 g, Fiber: 3.9 g, **Net carbs: 2.8 g**,

Protein: 4.4 g, Fat: 20 g, Calories: 204 kcal,

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



## Ingredients (makes 1 pie crust, 8 servings)

3/4 cup [almond flour](#) (75 g/ 2.6 oz)

3/4 cup ground [hazelnuts](#), preferably peeled (75 g/ 2.6 oz)

1/2 cup [cacao powder](#) (45 g/ 1.6 oz)

1/4 cup granulated [Erythritol](#) or [Swerve](#) (50 g/ 1.8 oz)

3/4 stick unsalted butter or palm shortening, see notes above (85 g/ 3 oz)

## Instructions

1. Preheat oven to 175 °C/ 350 °F (fan assisted), or 195 °C/ 380 °F (conventional). Grease and line a pie dish or tart pan.
2. Melt the butter in a microwave safe bowl. Combine all of the dry ingredients in a mixing bowl and whisk to remove any lumps.
3. Add the melted butter and mix well until a thick dough forms.
4. Spoon into your dish and use your fingers to press the dough evenly around the base and up the sides.
5. Bake for 12-15 minutes, checking towards the end to avoid scorching. Store, in an airtight container for up to a week. Crust will soften. Can be frozen but needs to be protected by a container or kept in the dish to avoid breakage.

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