

Cherry Pie Crumble

INGREDIENTS

- 3-4C pitted bing cherries
- 1C almond flour
- 3TBS ghee
- 3TBS coconut oil
- 1tsp cinnamon
- 1/2tsp sea salt
- 1/2C sliced almonds
- 1/3C shredded coconut

1. Preheat oven to 350°F.
2. Place cherries in a large skillet. Add a spoonful of ghee and coconut oil so that they are spaced about every 1/2 inch around the skillet.
3. Cover with 1/2C almond flour and bake for about 12 minutes until ghee and coconut oil is melted.
4. Remove from oven and stir cherries so that everything is well combined.
5. In a mixing bowl, add remaining 1/2C almond flour, cinnamon and salt and mix well.
6. Pour almond flour mixture over cherries until evenly coated.
7. Place back in oven for another 15-20 minutes until cherries are softened.
8. Remove from oven and garnish with sliced almonds and coconut.