



Almond and Raspberry Crumble

There is something magical about raspberries and almonds together. They seem to bring out the best in each other and this recipe is the perfect example of that marriage. Layers of flavor and best of all, it's keto-friendly!

Ingredients

- ½ cup butter softened
- ¼ cup coconut sugar
- 4 eggs separated
- 2 teaspoons baking powder
- 2 cups almond flour
- ½ teaspoon salt
- 1 teaspoon almond extract

- 4 oz cream cheese
- 2 tablespoons coconut sugar
- 1 egg
- 1 teaspoon vanilla extract
- ¼ cup raspberries

CRUMBLE

- ½ cup almond flour
- 2 tablespoons butter cut into cubes
- ¼ cup coconut sugar
- ¼ cup almonds slices or chopped

INSTRUCTIONS

Preheat the oven to 180C/375F degrees.
Grease and line an 8 inch springform cake tin with parchment paper.
In a bowl, mix the erythritol and butter together until soft and blended.
Add the egg yolks and almond extract and stir thoroughly.
Add the almond flour, salt, baking powder and beat until combined.
In another bowl, whisk the egg whites until stiff.
Gently fold the egg whites into the cake mixture.
Spoon the mixture into the baking tin and smooth evenly.

CREAM CHEESE LAYER

In a bowl, add the softened cream cheese and beat with the erythritol.
Add the egg and vanilla extract and beat until smooth.
Spoon this mixture over the cake mixture into the cake tin and smooth evenly.
Scatter the raspberries over the cream cheese mixture.

CRUMBLE TOPPING

For the topping, place the almond flour and erythritol in a bowl and mix until combined. Add the butter and mix with your hands, gently, so that the mixture looks like breadcrumbs.

Scatter the topping over the raspberries.

Bake for 40-45 minutes until firm and the top is cooked.

Remove from the oven, allow to cool, then place in the fridge to firm.