

## EASY KETO DESSERTS



### **Easy Chocolate Pie Crust**

1 1/4 cups blanched almond flour  
1/4 cup cocoa powder  
1/4 cup powdered erythritol sweetener (or Xylitol)  
1/4 tsp. salt  
1/4 cup (1/2 stick) butter, melted  
1 T water

In a medium bowl, whisk together the almond flour, cocoa powder, sweetener, and salt. Add the melted butter and water and stir until the mixture begins to clump together.

Lightly grease a 9" glass pie pan. Press the pie crust mixture firmly and evenly into the bottom and up the sides of the greased pan. Refrigerate or freeze until the filling is ready.

#### Filling:

1 cup strong brewed coffee, cooled to room temperature  
1 1/2 tsp gelatin  
1 cup heavy whipping cream  
1/2 cup powdered erythritol sweetener  
1/4 cup cocoa powder  
1 tsp. vanilla extract

1. Pour the coffee into a small saucepan and sprinkle the surface with the gelatin. Whisk to combine, then turn the heat to medium. Bring to a simmer, whisking frequently, to dissolve the gelatin. Let cool for 20 minutes.
2. In a large bowl, combine the cream, sweetener, cocoa powder and vanilla extract. Beat with an electric mixer until it holds stiff peaks.
3. Pour in the cooled gelatin mixture and beat until blended. Spoon into the chilled crust and refrigerate until firm, about 3 hours.

\*\* Can garnish with whipped cream