

## Cherry Crumble Tart

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Serves 8

### Ingredients

1 pie crust (pre-bought or homemade)  
3 c. fresh cherries, pitted and halved (you can also use frozen cherries)  
1/2 c. sugar or granular monk fruit sweetener  
1 Tbsp. corn starch  
1/2 tsp. almond extract

### Almond Crumble Topping:

2/3 c. flour  
1/2 c. sliced almonds  
1/3 c. light brown sugar  
1/3 c. butter, soft/room temperature (NOT melted)  
1/2 tsp. nutmeg

### Instructions:

Preheat oven to 375 degrees.

In a mixing bowl, add the cherries, sugar, corn starch and extract, making sure the cherries are evenly coated.

To a 10" tart pan, lay out the pie crust, and press it into the bottom and sides, making sure to seal/press together any cracks or holes. Pour the cherry mixture into the crust and evenly disperse the cherries.

In another bowl mix together the crumble topping. Mix the flour, almonds brown sugar, and nutmeg.

Cut in the softened butter until a crumbly mixture is formed. Evenly sprinkle the crumble over the top of the cherries.

Loosely cover the tart with foil and bake at 375 for 35 minutes. Remove the foil and continue to bake for another 10 minutes to evenly brown the top.

Remove from the oven and let cool for at least 10 minutes. Slice and serve warm.

***Credit: [delightfulemade.com](http://delightfulemade.com)***