



## Almond Crumble Cherry Pie

 Dairy Free

READY IN



55 min.

SERVINGS



8

CALORIES



509 kcal

### Ingredients

- 0.3 teaspoon almond extract
- 3 tablespoons butter softened
- 42 oz cherry pie filling canned
- 2 tablespoons flour all-purpose
- 0.3 cup marzipan
- 0.5 cup rolled oats
- 1 box pie crust dough refrigerated softened

### Equipment

- bowl

- oven
- blender
- aluminum foil

## Directions

- Heat oven to 375F. Make 1 pie crust as directed on box for One-Crust
- Baked Shell using 9-inch glass pie plate.
- Bake 8 to 10 minutes or just until set but not brown.
- Meanwhile, in small bowl, place marzipan and butter; with pastry blender or fork, mix until well blended. Stir in oats and flour until crumbly. In large bowl, mix filling ingredients.
- Remove partially baked shell from oven.
- Spread filling in shell. Crumble topping over filling.
- Bake 30 to 40 minutes longer or until topping is golden brown and filling is bubbly around edges. If necessary, after 15 minutes of baking, cover edge of crust with strips of foil to prevent excessive browning.

## Nutrition Facts

■ PROTEIN **4.4%** ■ FAT **35.89%** ■ CARBS **59.71%**

## Properties

Glycemic Index:14.38, Glycemic Load:2.2, Inflammation Score:-5, Nutrition Score:8.4752174602902%

## Nutrients (% of daily need)

Calories: 508.92kcal (25.45%), Fat: 20.22g (31.1%), Saturated Fat: 5.24g (32.76%), Carbohydrates: 75.68g (25.23%), Net Carbohydrates: 72.69g (26.43%), Sugar: 3.85g (4.28%), Cholesterol: 0mg (0%), Sodium: 284.27mg (12.36%), Alcohol: 0.04g (100%), Alcohol %: 0.02% (100%), Protein: 5.58g (11.16%), Manganese: 0.6mg (30.23%), Vitamin B1: 0.22mg (14.91%), Folate: 51.73µg (12.93%), Fiber: 2.99g (11.96%), Iron: 2.14mg (11.89%), Copper: 0.22mg (11.09%), Phosphorus: 105.04mg (10.5%), Vitamin E: 1.55mg (10.33%), Vitamin B3: 2.05mg (10.26%), Vitamin A: 494.59IU (9.89%), Magnesium: 38.74mg (9.68%), Vitamin B2: 0.16mg (9.48%), Selenium: 5.64µg (8.06%), Potassium: 253.06mg (7.23%), Vitamin C: 5.37mg (6.51%), Vitamin B6: 0.09mg (4.51%), Zinc: 0.64mg (4.26%), Vitamin B5: 0.39mg (3.94%), Calcium: 35.96mg (3.6%), Vitamin K: 3.76µg (3.58%)