

CHOCOLATE SILK KETO PIE

PIE CRUST

Ingredients

- 2 cups almond flour
- 1/8 teaspoon Fijian Sea salt
- 2 tablespoons butter, softened
- 1 egg
- 1/4 cup unsweetened cocoa powder
- 1/2 cup granulated erythritol

Instructions

1. Preheat oven to 350 degrees.
2. Add all ingredients into a food processor and process until smooth.
3. Grease a 9-inch pie plate and press mixture into pan as evenly as possible.
4. Use a fork and make holes into the bottom.
5. Bake 10-12 minutes.
6. Cool completely before adding filling.

FILLING

Ingredients:

½ cup butter, room temperature

½ cup granulated erythritol (swerve brand is my favorite)

8 oz. cream cheese, room temperature

¼ cup cocoa powder

12 oz. sweetened, whipped cream

Extra heavy whipping cream

Optional:

Sweetened whipped cream for topping

Cream butter and granulated erythritol until fluffy; add cream cheese and mix; add cocoa powder and mix; add keto fuel and mix well. Stir in whipped cream slowly until mixed through. At this point taste a need more cocoa powder or erythritol (depends on what you prefer). If it is to spread easily over the pie crust, thin it with heavy whipping cream (a couple tablespoons at a time. Spread over pie crust, top with whipped cream. Refrigerate at least 2 hours before serving.

This recipe is shown live on "living our keto life" Facebook page.