

Mini Paleo Cherry Crisps

Serves 4 / 30 minutes



Ingredients

For the filling:

1 pound cherries, pitted and halved

½ teaspoon almond extract

1 teaspoon lemon juice

Pinch of salt

For the topping:

½ cup almond flour

2 Tablespoons butter

½ teaspoon cinnamon

½ teaspoon nutmeg

¼ teaspoon salt

1 Tablespoon honey

Directions

Mix the cherries, almond extract, and pinch of salt in a bowl. Divide the filling evenly between 4 mini cast iron skillets (3.5 inch).

Mix the filling ingredients in a small bowl and cream until the butter is well incorporated. Divide among the tops of the skillets.

Bake at 375° for about 15-18 minutes, until the topping is golden and bubbly.