



JERNEJ KITCHEN

COCONUT CHERRY CRISP

Coconut Cherry Crisp is an easy summer dessert recipe, that is made in under an hour. Sweet coconut crisp with delicious, perfectly baked fresh cherries.

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
BAKE:	40	MINUTES
TOTAL TIME:	55	MINUTES

CHERRY FILLING

- 450 g (1 pound) fresh cherries
- 50 g (1/4 cup) sugar
- 1 tbsp Kirsch or Maraschino liqueur (optional)
- 2 tbsp lemon juice, freshly squeezed
- 2 tbsp cornstarch
- 85 ml (1/3 cup) water

COCONUT CRISP

- 60 g (2/3 cup) desiccated coconut
- 1 tbsp sugar
- 1 tbsp light brown sugar
- 30 g (1/4 cup) all-purpose flour
- 20 g (1/4 cup) almond flakes
- 1/2 tsp bio lemon zest, freshly grated
- 60 g (1/2 stick) cold butter

SERVE WITH (OPTIONAL)

- 4 scoops of best vanilla ice cream

TOOLS AND EQUIPEMENT

- bowl
- saucepan
- deep baking dish (20 cm x 25 cm or 8-inch x 10-inch)

CHERRY FILING

Pit the cherries and add them to the saucepan. Add the sugar, Kirsch (if using), lemon juice, cornstarch, and water. Stir to combine and place over medium-low heat. While stirring regularly cook for about 2 - 3 minutes. Remove from the heat and transfer to a deep baking dish (20 cm x 25 cm or 8-inch x 10-inch). Set aside for 10 minutes for cherries to cool slightly.

COCONUT CRISP

Make the coconut crisp. In a bowl, stir to combine desiccated coconut, sugar, brown sugar, all-purpose flour, almond flakes, and grated lemon zest. Add the cold butter cut in small cubes. Using your fingertips, rub the butter into the flour mixture until there are no lumps or chunks of butter left and the mixture is crumbly.

BAKE AND SERVE

Spread the coconut crisp with your hands evenly over the cherries in the baking dish. Place the baking dish with the Coconut Cherry Crisp on a sheet pan. Place in the preheated oven on the middle rack. Bake for 40 minutes at 180 °C / 350 °F. Remove the baked Coconut Cherry Crisp from the oven and leave to cool slightly, then serve warm or at room temperature with a generous scoop of vanilla ice cream.

TIP

If you feel like the Coconut Cherry Crisp is browning too quickly on top, then cover it with aluminum foil after 20 minutes of baking.

