



Cherry Dessert That Feels Like A New Best Friend: Cherry Chewbilee

There are desserts you make once and enjoy... and then there are desserts that become part of your life. Cherry Chewbilee is one of those. It's warm, cozy, and unfussy — the kind of cherry dessert that feels like a new best friend. The kind that shows up when you need a boost, a moment of comfort, or something sweet that doesn't leave you feeling heavy or sluggish afterward.

I make this year-round because frozen cherries make it easy. No waiting for seasonal fruit, no overthinking it in the produce aisle. Just grab two bags from the freezer, pour them into a dish, and let the oven do the rest. It's wholesome, naturally sweet, and made with real ingredients that support your body instead of working against it.

The magic is in the streusel topping — a chewy, crunchy blend of oats, pecans, shredded coconut, cinnamon, nutmeg, vanilla powder, and date paste. It gives you everything you want from a cobbler topping without flour, sugar, butter, or any processed junk. And you can double the topping so you have extra ready to go, which makes it dangerously easy to whip up a second Chewbilee using peaches, blueberries, apples — whatever fruit you love.

This dish fits every season, every mood, and every reason. It's comfort food without the crash. It's dessert that loves you back.

It's rustic. It's simple. It's healthy. And it tastes like the warm hug you didn't know you needed.

Ingredients

Filling

- 2 bags frozen cherries (about 16 oz total)

Streusel Topping

- 1 cup oats
- 1 cup pecans
- 1 cup unsweetened shredded coconut
- 1.5 tablespoons Ceylon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon vanilla powder
- 1 cup date paste

Instructions

1. Preheat oven to 375°F.
2. Pour the frozen cherries into a baking dish and spread them out evenly.
3. In a bowl, combine oats, pecans, shredded coconut, cinnamon, nutmeg, and vanilla powder.
4. Add the date paste and mix until everything becomes a sticky, crumbly streusel topping.
5. Sprinkle the topping evenly over the cherries.
6. Bake for about 1 hour, checking the chewbilee halfway through to make sure the date paste isn't burning (cover with foil as needed)
7. Let it cool for 10–15 minutes so the juices thicken.
8. I like to serve it warm but it's also wonderful cold.

Bon Appetit!