

## Freezer Honey, Pecan and Beet Cheesecake Pie

Recipe by © Alysha Melnyk 2019

### Ingredients:

#### For Crust:

2 Sheets of Vanilla Graham Crackers, Ground  
1 Cup Raw Pecans, Ground  
4 Tablespoons Coconut Oil, Melted

#### For Filling:

1 and 1/3 Cups Heavy Whipping Cream  
8 Ounces Honey Pecan Cream Cheese  
1 Can Sweetened Condensed Milk  
Funny Farm Apiaries Vanilla Honey (\*Add to taste ~ you can start with a teaspoon and work your way up depending on taste preferences!)  
1/2 Cup of Cooked Beets, Diced  
1 Teaspoon Vanilla Extract

#### For Topping:

Sugared Beet Slices ~ Slice Three Small Beets (Thinly), Sugar Both Sides (I Used Rose Sugar), and Bake at 250°F for 1 Hour\* - Make these in advance if using.

### Instructions:

1. **For the pie crust:** Combine the vanilla graham crackers, pecans and coconut oil in a food processor and process until smooth and combined. Lightly grease your tart pan with a dab of coconut oil and then pour this mixture into your pan. Use a tart tamper to press the crust into the base (make it compact, because it is a thick crust). You can also use your hands to do this if you don't have a tart tamper.
2. **For the pie filling:** Meanwhile, in the bowl of a stand mixer or in a large mixing bowl with a hand mixer, whip the heavy cream until medium peaks form, about 5 minutes. Set aside.
3. In your blender, combine the pecan honey cream cheese, sweetened condensed milk, honey, cooked beets, and vanilla extract. Blend until everything is smooth and combined. \*\*\*Add more honey if desired for taste.
4. Pour this mixture into your whipped cream mixture and gently combine (I used an icing spatula to do this). I did up and down circular motions to combine everything.
5. **For assembly:** Pour this into your tart pan and smooth.
6. Top with decorations of choice (I used the sugared beet slices, pecan pieces and extra honey).
7. Cover and stick in your freezer for 2 to 4 hours until firm.

8. Slice and enjoy! :)

\*Store leftovers in the freezer.