

# Red Velvet Cheesecake

Made with Beets!

Make it Gluten Free OR Regular

Two flavorful healthy antioxidants, Chocolate and Beets, pair beautifully in this creamy decadent cheesecake.

## CRUST INGREDIENTS:

- 8 oz. package Oreo Cookies **OR** gluten free chocolate sandwich cookies
- 2 Tablespoons Coconut oil, melted.

## FILLING INGREDIENTS:

- 6 ounces cooked & chopped beets (approx. 1 cup)
- 1 cup agave
- 2 (8 ounce) packages reduced fat cream cheese – room temperature
- 1 (8 ounce) package regular cream cheese – room temperature
- ½ cup unsweetened cocoa powder
- 3 large eggs
- 2 egg whites
- 1 tsp pure vanilla extract

**Pre-heat oven 350 F**

## CRUST DIRECTIONS:

1. Grind cookies in a food processor into small crumbs
2. Add coconut oil and blend until combined
3. Press crumb mixture evenly into the bottom of a 9-inch spring form pan

## FILLING DIRECTIONS:

1. Combine cooked beets and agave in the cleaned food processor and puree until very smooth about 45 seconds.
2. Add softened cream cheese and cocoa powder and puree until blended, stopping to scrape sides.
3. Add eggs and vanilla. Puree until all ingredients are evenly blended.
4. Pour filling into Crust.
5. Bake in a pre-heated oven 35 to 40 minutes.
6. Let cool.
7. Refrigerate at least 2 hours.
8. If desired; Decorate with a dollop of whipped cream and serve.

Serves 12. Per Serving; Calories 290