

## Raw Vegan Cashew “Cheese”

**Makes: About 2 cups**

**Prep Time: 2 to 4 hours soaking time for cashews, 5-10 minutes to prepare Cashew Cheese**

**Tools:**

High-powered blender or food processor

Knife

Cutting board

**Ingredients:**

1 1/2 cups raw, organic cashews – soaked 2 to 4 hours

1-2 cloves organic garlic

1/4 cup spring water or filtered water

2 to 3 tbsp. fresh, organic lemon juice – to taste

**Let’s get started.**

Soak raw, organic cashews for 2 to 4 hours. Rinse thoroughly.

Place all ingredients in the blender until mixture is really smooth and creamy. I usually stop to scrape the sides of the blender and taste to see if I need to add more lemon or water. That’s it! You’ve made a fabulous, full flavored faux cheese!! Enjoy!

Store in airtight glass container in refrigerator for up to 2 weeks.

Depending upon what I’m using the “Cheese” for, I may add more water for a creamier, thinner spread. Add less water for a thicker “Cheese”, similar to ricotta cheese. Wonderful in Vegan Lasagna!

Other ideas to add to the above recipe: Just toss one or more of these to change the flavor!

Fresh dill

Parsley

Sundried tomatoes

Fresh Basil

1-teaspoon tomato paste

Fresh Cilantro

Be creative, add your favorite herbs! 😊