

Vegan Cashew Cheese (Stupidly Easy!)

Note: You will have to soak the cashews for at least 1 hour. You can soak them for up to 24 hours. The longer you soak them the more creamy they will become. If you don't want to soak them for 24 hours, soaking them for an hour is totally sufficient.

Makes 1 cup (210g) Soy free / gluten free

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Ingredients

- 1 cup cashews soaked in 3 cups of water for at least 1 hour. 130g, 709 ml
- 2 teaspoons lemon juice 10ml
- 1/2 teaspoon salt 3g
- 2 turns fresh black pepper
- 1/4 cup water 60ml

Instructions

1. Soak, drain and rinse cashews.
2. Place in a food processor, along with lemon juice, salt and black pepper.
3. Pulse for about 1 minute to combine ingredients.
4. Add water and process until completely smooth, about 2 -4 minutes.
5. Is it seriously that simple? Yes lovers, it is. xo

Recipe Notes

- Turn off the food processor and scrape down the mixture from the sides a couple of times while processing (but be sure to turn off your food processor before you do this. Seems obvious but we've all had our blonde moments).
- This is an awesome base recipe. From here, feel free to play around and add other yummy ingredients (Chives and garlic sound awesome to me!)
- If all you have are roasted cashews, you can use them. The reason I use raw cashews is because they are most nutritious in their raw form.

<https://cleanfooddirtygirl.com/cashew-cheese-easy-recipe/>