

Vegan Cashew Sour Cream

This vegan cashew sour cream can be used in place anywhere sour cream is used. Will keep in fridge for up to 5 days.



Ingredients:

1 cup raw cashews
1/2 cup water
1 Tbsp lemon juice
3/4 tsp apple cider vinegar
Pinch sea salt

You need to soak the cashews before you blend them, the best way to do this is to boil enough water to completely cover cashews in a bowl. Cover with lid and let soak for at least 5 minutes. Drain water and place softened cashews in a high speed blender like a Vitamix or BlendTec. Add water, lemon juice, apple cider vinegar and salt. Blend for at least 1 minute until a nice smooth consistency. You can serve immediately or refrigerate. Will thicken in the fridge.

Makes about 1 1/4 cup