

Vegan Cashew Cheese

Yield: About 1 cup

Prep Time: 10 minutes (plus soaking time)

Total Time: 10 minutes

Ingredients:

- 1 cup raw cashews (soaked in water for 2-4 hours, then drained)
- 3 tablespoons nutritional yeast
- 2 tablespoons lemon juice
- 1 teaspoon apple cider vinegar
- 1 teaspoon Dijon mustard (optional, but adds depth)
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon salt (adjust to taste)
- ¼ teaspoon turmeric (for color, optional)
- ¼ cup water (adjust for desired consistency)
- 1 tablespoon olive oil (for extra creaminess, optional)

Instructions:

1. **Soak the cashews** 🥜: If you haven't already, soak the cashews in water for 2-4 hours (or overnight). For a quick method, pour boiling water over them and let sit for 10 minutes. Drain before using.
2. **Blend it up** 🌀: In a high-speed blender or food processor, add the soaked cashews, nutritional yeast, lemon juice, apple cider vinegar, Dijon mustard, garlic powder, onion powder, salt, and turmeric.
3. **Adjust consistency** 💧: Add ¼ cup water (or more) gradually while blending until smooth and creamy. Scrape down the sides as needed.
4. **Taste and tweak** 👅: Adjust salt, acidity (lemon juice/vinegar), or thickness (more water) as needed.
5. **Serve & store** 🥫: Transfer to an airtight container and refrigerate. It will thicken slightly as it chills. Keeps for **5-7 days** in the fridge.