



Cashew Sour Cream

Serves: 1 cup Active Time: 15 minutes Total Time: 3 hours

Soaking Cashews

Ingredients:

- Raw cashews

Directions:

- Place the cashew into a bowl and cover with water.
- Let soak for a few hours, or overnight.

Making the Cream

Ingredients:

- 1 Tbsp fresh lemon
- $\frac{1}{2}$ to $\frac{3}{4}$ cup water, or as needed
- 1 $\frac{1}{2}$ Tbsp apple cider vinegar
- $\frac{1}{4}$ sea salt, or to taste

Direction:

- Drain and rinse the cashews.
- Blend together the cashews, water, apple cider vinegar and lemon juice, until you reach a really smooth consistency.
- Add more water until you reach the desired thickness.
- Use as you would any other flavorful sour cream.

