



# *Sliceable Cashew Cheese*

Serves: 2 cups

Active time: 20 min

Total time: 20 min

## **Ingredients**

2 cups water  
3 tsp agar powder  
1 cup raw cashew nuts  
2 tbsp diced red bell pepper  
1 Tbsp lemon juice  
1 Tbsp nutritional yeast flakes  
1 ½ tsp salt  
½ tsp onion powder  
¼ tsp garlic powder



## **Directions**

- Spread Boil together the agar and water for 1-2 minutes.
- Place in blender with all the remaining ingredients and blend for 1 or 2 minutes until very smooth.
- Pout into containers and chill. Slice when firm.

Note: This recipe makes a yellow cheese. Leave out the bell pepper for white cheese. Makes a great topping for pizza or lasagna because it melts when heated.