

Cashew Herbed Cream Cheese

A simple vegan Cream Cheese, perfect served with everything you would dairy cream cheese.

Author: Katelyn Louise
from Viva Pura

Cuisine: Vegan
Serves: 3 1/2 cups

Ingredients

- 3 cups Vivapura cashews, soaked for 1 hour & rinsed
- 1 1/2 - 2 cups purified water
- 1 clove garlic, minced
- 1 Tbsp. onion powder
- 3 Tbsp. lemon juice
- 1 tsp. himalayan pink salt
- 1 Tbsp. Nutritional Yeast
- 1/4 cup green onions, thinly sliced
- 1 cup fresh parsley, chopped
- 1/2 cup fresh dill, chopped

Instructions

1. In a high speed blender, blend your cashews with water, onion powder, lemon juice, salt, garlic and nutritional yeast until very smooth and creamy. There should be no grittiness left in the cashews.
2. Transfer to a large mixing bowl.
3. Finely chop your herbs and mix in with the cheese. Adjust the flavors by adding more onion powder, nutritional yeast, lemon or salt. Serve with everything you would dairy cream cheese.
4. Store in the refrigerator for up 2 weeks. It gets better with age!

Notes

For variety, add any chopped herbs desired: rosemary, basil, oregano, thyme

