

VEGAN SOY-FREE SOUR CREAM



INGREDIENTS

- 1 C Cashews (raw) (unsalted)
- Water (to cover)
- 1/4 C Water (to cover)
- 1/4 t Salt
- 1 - 2 t Vinegar (apple cider)
- 1 Lemon (juiced)

DIRECTIONS

- 1 In a small bowl, cover the cashews with water & have them sit overnight
- 2 Drain the water & put the cashews in your blender with the remaining ingredients
- 3 Puree until smooth & creamy
- 4 Refrigerate until ready to serve
- 5 Will last for 1 week in the refrigerator



