

Cashew Sour Cream

<http://www.glutenfreeveganpantry.com/the-best-damn-vegan-sour-cream/> This vegan sour cream needs only 5 ingredients and less than 10 minutes. It's the perfect topping for all your Mexican dishes or anywhere else you would normally enjoy dairy sour cream. Author: Savanna @ glutenfreeveganpantry.com

Prep time: 10 minutes

Cook time:

Yield: 2 cups



Ingredients:

1 cup raw cashew nuts soaked overnight or ground in blender

1/4 cup + 2 T. lemon juice

1/4 teaspoon salt

1 teaspoon nutritional yeast

1/2 cup water

Directions:

Place all ingredients into high speed blender.

Blend on high for 5-7 minutes, scraping down the sides as needed, until very smooth and creamy.

Transfer to a mason jar or other airtight container.

NOTES: can be stored in your fridge for 1-2 weeks.