



Cashew Sour Cream

Servings **2 cups**

Prep **8 hr**

Cook **5 min**

Ingredients

1 ½ cups Raw Cashews (soaked)

¾ cup Water

2 Tbsp. Lemon Juice

2 tsp. Apple Cider Vinegar

½ tsp. Salt

Directions

- 1** Place cashews in a bowl and cover with water. Soak overnight or for 8 hours if you have the time. For a quick-soak method, pour boiling water over the cashews and soak for 1 hour. Rinse and drain.
- 2** Place the drained cashews in a high-speed blender.
- 3** Add the water, lemon, vinegar, and salt. Blend on high until super smooth. You might have to stop to scrape down the blender now and then or add a touch more water to get it going.
- 4** Transfer into a small, air-tight container and chill in the fridge. The cream will thicken up as it chills. The cream will keep in the fridge for about 1 week. You can also freeze it for up to 1 month. I like to freeze it in silicone mini muffin cups. Once solid, transfer the cups into a freezer-safe zip bag for easy grab and go portions.