



Cashew Cheese Spread

Ingredients

- 1 cup raw cashews
- 1/3 cup water
- 2 tablespoons nutritional yeast
- 2 teaspoons lemon juice
- 1/2 teaspoon salt
- 1/8 teaspoon garlic powder

Directions

Place cashews in a small bowl. Add enough warm water to cover completely. Soak cashews for 1-2 hours; drain and discard water. Add cashews and remaining ingredients to food processor. Cover and process until smooth, 1-2 minutes, scraping down sides occasionally. Transfer to serving dish. Cover and refrigerate for at least 1 hour before serving.