



# CAROLYN'S EASY CASHEW CREAM

(V, GF, DF)

## INGREDIENTS

- **Ingredients:**
- 3/4 cups cashews
- 1 cup water

## DIRECTIONS

### *How-to:*

1. *Blend cashews with 2 cups water in a high speed blender (like a Vitamix or Magic Bullet) until white, creamy and smooth. (About 3-4 minutes on a high speed setting).*

### *Tips and Tricks:*

- *Don't have a high speed blender? Use a regular blender, but soak the cashews in some hot water for about 30 minutes prior to making.*
- *I've used this cream as a "white pizza" base. After I blended it, I added 2 heads of roasted garlic, a pinch of salt, and then blended it some more. It tasted amazing on a pizza crust with spinach and vegan mozzarella!*
- *Save the leftover cream and use it as a coffee creamer*
- *Add a touch of a sweetener and pour it over some fresh fruit like peaches. YUM!*

**PREP TIME: 10 MIN**

**COOK TIME: 0 MIN**

**TOTAL TIME: 10 MIN**

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