

Cashew Cheese

Servings: About 4 cups

Ingredients

- 2/3 cup raw cashews
- 1 tablespoon lemon juice
- 5 tablespoon arrowroot
- 4 oz. pimentoss
- 1/4 cup yeast flakes
- 2½ cup water, divided
- 2 teaspoon salt

Directions

1. Blend cashews with 1 cup water until smooth. It's very important to make sure the nuts are completely smooth, otherwise the cheese will be grainy.
2. Add pimento and remaining water while blending.
3. Add all other ingredients and blend for 1 minute.
4. Transfer to a saucepan and cook on low until thick.
5. Cool. This thickens a bit more once it's refrigerated.