Cashew Cheese

I make this recipe every couple weeks, it's that good! I've actually been told by several people that they would PAY me to make this cheese for them!! See for yourself. CASHEW CHEESE from www.thespunkycoconut.com

Soak 2 cups of plain cashews (I use organic cashew pieces) overnight in enough water to cover, plus two inches. Add the strained cashews to the food processor with 1/2 cup coconut cream (or water), one tablespoon of maple syrup (or raw honey), and the contents of enough dairy-free probiotic capsules to equal about 50 billion. (You can find these at most any health food store.)

Puree for about ten minutes, scraping the sides once or twice during that time. I use a vitamix and literally move the tamper blade around while it blends for 10 minutes. It should be completely creamy and smooth. You can also use a regular blender or food processor.

Transfer the puree to a glass dish and cover with a hand towel.
Place the covered dish on a heating pad.
Turn the heating pad on so that the bottom of the dish is warm, but not hot.
Ferment the cashew cheese for about 12 hours.

Season with 1/2 tsp Herbamare and herbs of choice. (Sauteed onions and garlic are also excellent in this.)

Store in the fridge.

We love to eat this "cream cheese" in place of sour cream dolloped on top of chili, in stroganoff, as a veggie dip, with soups, etc. It's so good!!! Worth the effort for sure!!!
How to video: [https://youtu.be/cN1HE-cce7Y](https://youtu.be/cN1HE-cce7Y?fbclid=IwAR0gnXdZoztOn6JT8GGYne5iz4mylxkx5YtAx10uwzu7bqTS4qvjiC9hcg8)