



Cashew Mayonnaise

PREP TIME: 5 MIN

COOKING TIME: 0 MIN

ADDITIONAL TIME: 2 HOURS

YIELDS: ABOUT 12 SERVINGS

Ingredients

3/4 cups raw cashews, rinsed and soaked for about 2 hours

1/2 - 3/4 cups water (or unsweetened plant based milk)

2 tbs nutritional yeast flakes (optional)

1 tbs lemon juice

1 tsp onion powder

1 tsp garlic powder

1/2 tsp salt (or more to taste)

1/2 tsp maple syrup (or sweetener of choice)

Directions

1. Blend the cashews and water in a high speed blender until smooth and creamy.
2. Add remaining ingredients and blend until smooth and creamy.

Notes

- You will achieve a creamier consistency if you soak the cashews in water for 2 hours before use.

