

# Vegan Sour Cream

Recipe Courtesy of Marge Madden

## Ingredients

6 cups raw cashews, soaked for 2 hours  
1.25 cups fresh lemon juice  
6 Tbsp. apple cider vinegar  
1.5 tsp salt  
4 cloves medium garlic  
5 cups filtered water, divided  
Several drops of LorAnn Pure Lemon Oil

## Directions

1. Strain and rinse soaked cashews.
2. Place HALF the cashews into a blender with the lemon juice, apple cider vinegar, salt, garlic, and 3 cups of water.
3. Blend until silky smooth.
4. Pour into metal bowl.
5. Add remaining cashews into the blender with the remaining water. Blend until silky. Taste for graininess.
6. Add to the rest of the blended cashews. Add several drops of LorAnn's Pure Lemon oil. Salt if necessary.
7. Store in airtight container in refrigerator.

LORANN