

VEGAN CHEDDAR CHEESE BLOCK

Nut-Based

INGREDIENTS

- 1 C Water
- 1 C Almond milk (unsweetened) **OR** Soy milk **OR** Coconut Milk
- 4 t Agar powder (1 t agar flakes = 1 t agar powder)
- 1 t Coconut oil
- 1 C Cashews (raw) (drained) (rinsed)
- 1/4 C Nutritional yeast (might need more)
- 3 T Sesame tahini
- 1 t Salt
- Herbamare (Salt seasoning) (optional)
- Drops Liquid smoke (optional)
- Non-stick cooking spray



DIRECTIONS

- 1 It's best to soak the cashews in water over night (covered)
- 2 In a medium saucepan, bring the water, almond milk, agar powder & coconut oil to a boil
- 3 Reduce heat to low & simmer (7 - 10 minutes) whisking almost constantly
- 4 Add the cashews, nutritional yeast, tahini, salt & liquid smoke to your food processor
- 5 Pulse (30 seconds) & then scrape the mixture off of the sides
- 6 Add 1/3 to 1/2 of the agar mix from the saucepan
- 7 Continue processing the mix & add the remaining agar mix
- 8 Again, scrape the sides down as needed until a smooth & creamy mix has formed
- 9 Spray the non-stick cooking spray in a bowl or container & pour the cheese mix into it
- 10 Let it cool on the counter for at least 15 minutes
- 11 Refrigerate for a minimum of 6 hours **OR** overnight

