



Dairy-Free Cheese For Cheese Lovers

crafted with organic cashews



About Nuts For Cheese™

Some People Love Cheese; *We're Nuts For Cheese!*

Our mission is to create delicious, 100% dairy-free & vegan cheese for cheese lovers everywhere.



Our Story

Nuts For Cheese™ was born in 2015 at a farmer's market in London, Ontario out of a passion to create and share delicious, plant-based cheeses with others. What started as a solo venture has grown into a dedicated team helping to craft a line of artisanal dairy-free cheeses that's now available across Canada (and beyond).

We start by handcrafting our cheese wheels from organic cashews and fermenting with house made cultures. So while our cheese is aged, it's also very much alive making our tastebuds and our microbiomes happy. Each cheese wheel enjoys its unique journey through our plant, some stopping for hand painted rinds and others for a blend of homemade sauces or fresh herbs and spices.

From there our cheese wheels are sliced into wedges. Just like cheese was meant to be. Each wedge is lovingly packaged in our distinctive triangle box and sent on its way to a store near you.

We invite you to unwrap a Nuts For Cheese triangle, create a delicious memory and enjoy!

Our Journey

2015 - Nuts For Cheese™ was born

Started at local farmers market in London, Ontario.



2017 - The Cheesequarters

Built a dairy-free cheesemaking plant so we could stay true to our chef-crafted recipes and support growing demand.

2019 - Planting Our Roots

Secured distribution across Canada in most major retailers.



2020 - Our Cheesy Footprint Grows

Taking a global pandemic in stride, we launched into the United States.

2023 - Spreading Gouda Vibes

Nuts For Cheese™ is available across North America and we added Cream Cheese to the product family!



The Founder

Meet Margaret!

Margaret Coons is the Founder & CEO of Nuts For Cheese™, Canada's market leader in artisan, organic, plant-based dairy manufacturing. Vegan from an early age, Margaret developed a passion for plant-based cuisine becoming a vegan chef and experimenting with nuts and seeds to create deliciously creamy plant-based cheeses.

Since launching at a farmer's market in 2015, Nuts For Cheese™ has enjoyed explosive growth across Canada and the United States with its award-winning artisanal and versatile dairy-free products available at national retailers, including Loblaws, Sobeys, Whole Foods Market, Sprouts Farmers Market, and more.

Today, Nuts For Cheese™ employs 30+ people, operating from a 25,000 square foot manufacturing facility in London, Ontario. Nuts For Cheese™ continues to scale year-over-year with a mission to create delicious, dairy-free and vegan cheese for cheese lovers everywhere.



*Stay Cheesy!
xo Margaret*



Our Products

Nuts For Cheese™

Our 100% dairy-free cheeses are rich and creamy, made from organic cashews, fermented with house-made cultures, and aged to perfection.



Un-Brie-Lievable™

Rich, mild, and creamy, this versatile wedge shines alone or as the better half of sweet and savory recipes alike.



Smoky Gouda

Smoky dreamboat. Sandwich savior. Our take on Gouda, a savoury stunner with a hand-painted smoked paprika rind.



Black Garlic

Charcuterie star. Umami rich show-stopper flaunting a black garlic, porcini mushroom, and activated charcoal rind.



Super Blue

True blue. Piquant, rich, and bright with a showstopping spirulina marble. The crown jewel of your cheese board.



Artichoke & Herb

Charcuterie star. Umami rich show-stopper flaunting a black garlic, porcini mushroom, and activated charcoal rind.



Sharp Cheddar

A nostalgic fan fave. Creamy, dreamy, and of course a little nutty. There's nothing this cheddar can't make betta from sandwiches, to burgers, to good 'ol mac n cheese!

Our Products

Nuts For Cheese™ Cream Cheese Style Spreads

NEW!

Our NEW line of dairy-free cream cheese style spreads are just what you've been craving. Smooth and creamy texture with a fresh and tangy flavor, Nuts for Cheese™ Cream Cheese Style Spreads are made with organic cashews and never any starches, gums or fillers.



Original

The classic, smooth and velvety cream cheese that your bagel craves. This fresh and mildly tangy spread will be the hero of your cheesecake fillings, pasta sauces and creamy dips.



Garlic & Herb

A savoury blend of garlic, basil, parsley, and chives. An elevated, flavor-packed dairy-free spread that pairs well with just about any bagel, cracker or chip.



Lemon Dill

A bright and citrusy dairy-free spread that brings together fresh dill and lemon juice for a delightfully zesty taste. Enjoy on a sandwich, salad, and more!

Our Products

Nuts For Butter™

Our 100% dairy-free butter is the perfect 1:1 replacement for all your buttery needs. Use it for spreading, cooking, melting, and baking; it's just like the butter you know and love...only better.



Herb & Garlic

A smooth, creamy, buttery style bar infused with garlic and fresh herbs.



Salted Original

Your savoury partner in crime. Your bestie for all things cooking and baking.



Unsalted Original

A baker's dream! A smooth, creamy, buttery style bar.

Nuts For Press

As featured in:

**WOMEN^{OF}
INFLUENCE+**

Top 25 Women of
Influence[®] Awards

VegNews

All the Benefits of Cashews,
From Nutrition to Versatility



5 Food Trends Displayed
at CHFA NOW Event

BuzzFeed

The 20 Best Vegan Foods I Found
In Grocery Stores In 2022



Plant-Based Invades
the Dairy Case

FOOD & BEVERAGE
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Food & Beverage Magazine's
Products to Watch

Easy, Cheesy Recipes

Garlic Oil Linguine with Kale

Product:

Un-Brie-Lievable™ Nuts For Cheese™

Ingredients:

- 225g uncooked linguine
- Salt, to taste
- ½ cup olive oil
- 6-7 large garlic cloves, thinly sliced
- 1 tsp chili flakes
- 2-3 cups lacinato kale, chopped
- 1 lemon, juiced
- Pepper, to taste
- 50g Un-Brie-Lievable™, crumbled



Directions:

1. Bring a pot of generously salted water to a boil. Cook pasta according to package instructions until al dente.
2. While the pasta cooks, add olive oil to a heavy bottomed pot (like dutch oven) over medium-low heat.
3. To the warmed oil add garlic, chili flakes, and season with salt. Cook, stirring frequently, until the garlic just starts to brown.
4. Add chopped kale to the garlic oil – squeeze over the lemon juice and season with pepper. Cook for 2-3 minutes.
5. Once the pasta is cooked, strain and reserve about ¼ cup of the pasta water.
6. Add the cooked pasta to the garlic oil sauce along with the pasta water and toss to coat.
7. Stir in half the crumbled Un-Brie-Lievable™ until just melted.
8. Serve and top with remaining Un-Brie-Lievable™.

Easy, Cheesy Recipes

Rainbow Confetti Pasta Salad

Product:

Lemon Dill Cream Cheese

Ingredients:

- 1 1/2 cups orzo
- 1 tub Lemon Dill Cream Cheese
- 1/2 cup vegan mayonnaise
- 2 Tablespoons Apple Cider Vinegar
- 1 398ml can chickpeas
- 1 cup frozen peas thawed
- Red, yellow & orange bell peppers, diced
- Salt and pepper to taste
- Optional garnish - fresh dill and lemon slices



Directions:

1. Cook orzo according to package directions.
2. Strain, rinse, cool and add to a large serving bowl. Add the diced peppers, chickpeas, and peas to the cooked orzo.
3. Add the diced peppers, chickpeas, and peas to the cooked orzo
4. Add the mayonnaise, Nuts For Cheese™ Lemon Dill Cream Cheese and apple cider vinegar to a small separate bowl and whisk together until smooth.
5. Pour the dressing mixture over the orzo and veggies. Stir together and taste.
6. Adjust the seasoning if needed. You can add more salt, pepper, or apple cider vinegar to suit your taste preferences.
7. Garnish with dill and lemon slices. Enjoy!

Easy, Cheesy Recipes

Chocolate Chip Cookies

Product:

Salted Original Nuts For Butter™

Ingredients:

- ½ cup Salted Original Nuts For Butter™ softened
- ½ cup brown sugar
- ¼ cup white sugar
- 3 tbsp non-dairy milk
- 2 tsp vanilla extract
- 1½ cups all-purpose flour
- ½ tsp baking soda
- Pinch salt
- ¾ cup chocolate chips



Directions:

1. Preheat the oven to 350F. Line two baking sheets with parchment paper or a reusable baking mat.
2. In a bowl add softened Nuts for Butter™, brown sugar, and white sugar. Using a hand or stand mixer beat until light and fluffy – about 5-6 minutes.
3. Add non-dairy milk and vanilla extract and beat until just combined.
4. To the butter mixture add all-purpose flour, baking soda, and salt. Beat until just combined. Be careful not to overmix. Once all the flour has been mixed in, stop.
5. Fold in chocolate chips with a spatula.
6. Scoop 1½ tbsp of cookie dough and roll into a ball, then place on the prepared baking sheet. Repeat for remaining cookie dough. Cookie dough balls should have 1-2" of space between them to allow for spreading.
7. Bake for 10-12 minutes or until just golden brown around the edges.
8. Sprinkle with flaky salt and allow to cool completely on the baking sheet.