



Vegan Sour Cream



A delightfully cool and creamy addition that complements most Mexican or spicy dishes, this sour cream has more flavor than any store-bought version.

INGREDIENTS

- | | |
|---|-----------------------------|
| ½ cup raw cashews, soaked in water to cover for 2-3 hours, then drained | 3 tablespoons lemon juice |
| ¼ cup water | 1 teaspoon maple syrup |
| 1 cup silken tofu | 1 teaspoon white miso paste |
| | ¼ teaspoon sea salt |

DIRECTIONS

1. Soaking the cashews in water for a few hours will reduce blending time. If you are not using a Vitamix, I highly recommend soaking the cashews so they blend into a smooth and creamy texture.
2. Combine all the ingredients in a Vitamix or other high-powered blender and blend until smooth and creamy.
3. Allow the mixture to chill for 1 hour to become thick.

TIP

store in airtight container in refrigerator for 5-7 days

DRESSINGS + SAUCES



PREP



COOK



YIELDS

plantpure

www.plantpurenation.com