

Sweetened Vegan Cashew Mascarpone

Ingredients

- 1 cup of cashews
- 2 TBSP of coconut oil, melted
- 2 TBSP of lemon juice
- 1 TBSP of apple cider vinegar
- 1 TBSP of agave
- 1 TBSP of water

Steps

1. Place the cashews in a bowl and cover completely with water. Allow to soak at room temperature for at least 2 hours, or boil for 10 minutes to soften.
2. Drain the water from the cashews and place in a blender, along with all the other ingredients. Blend until smooth, pausing to scrape down the sides. You might also need to stir the mixture to remove air bubbles and allow it to keep on blending evenly. Try to avoid adding more liquid, but if you need to add an additional tablespoon of water to let the mixture blend.
3. Line a bowl or container with plastic wrap, and empty the blended cashews into it. Cover and place in the refrigerator, for 8-12 hours, until firm. Remove from the plastic wrap and serve.

