



# Cashew Mayonnaise

PREP TIME: 5 MIN

COOKING TIME: 0 MIN

ADDITIONAL TIME: 2 HOURS

YIELDS: ABOUT 12 SERVINGS

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## Ingredients

3/4 cup raw cashews, rinsed and soaked for about 2 hours

1/2 - 3/4 cup water (or unsweetened plant-based milk)

2 tbsp nutritional yeast flakes (optional)

1 tbsp lemon juice

1 tsp onion powder

1 tsp garlic powder

1/2 tsp salt (or more to taste)

1/2 tsp maple syrup (or sweetener of choice)

## Directions

1. Blend the cashews and water in a high-speed blender until smooth and creamy.
2. Add remaining ingredients and blend until smooth and creamy.

## Notes

- You will achieve a creamier consistency if you soak the cashews in water for 2 hours before use.

