

## VEGAN CREAM CHEESE

12.3 ounces extra firm silken tofu

3 ½ T cashew butter or 5 T raw cashews, finely ground

4 ½ t lemon juice

½ t salt

1 T. Coconut oil

1 t liquid sweetener (optional) (honey, maple syrup or stevia)

Place tofu in a clean tea towel, gather the end up and twist and squeeze for a couple of minutes to extract most of the water. Crumble into a food processor with the remaining ingredients and process for several minutes until the mixture is very smooth. Makes two cups. Refrigerate