

Vegan Cashew Sour Cream

Make creamy vegan cashew sour cream with just 4 ingredients! This dairy-free alternative is perfect for dips, soups, and sauces. Ready in minutes.

4h 10min

PREP

4h 10min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 1 cup cashew nuts
- 1 cup water
- 1 tbsp fresh lemon juice
- 1 clove garlic
- 1 tsp sea salt

Instructions

- 1 Prepare the cashews**

Place 1 cup raw cashews in a bowl and cover with hot water by 2 inches. Let soak for 4 hours at room temperature, or cover and refrigerate overnight for 8-12 hours until the cashews are completely soft when pressed.
- 2** Drain the soaked cashews and rinse under cold running water until the water runs clear, about 30 seconds.
- 3 Blend the base**

Add the drained cashews, 1/2 cup filtered water, 1 tablespoon fresh lemon juice, 1 minced garlic clove, and 1 teaspoon salt to a high-speed blender or food processor.
- 4** Blend on high speed for 2-3 minutes, stopping every 30 seconds to scrape down the sides with a spatula, until the mixture is completely smooth and creamy with no visible cashew pieces.
- 5 Adjust consistency**

Add the remaining 1/2 cup filtered water gradually, 1 tablespoon at a time, blending for 15-20 seconds after each addition until you reach a thick but pourable consistency similar to dairy sour cream.

6 Season and chill

Taste and adjust seasoning with additional salt or lemon juice as needed until tangy and well-balanced.

Transfer to an airtight container and refrigerate for at least 30 minutes before serving to allow flavors to meld and texture to thicken.

Tips

Soaking Shortcuts: If you're short on time, pour boiling water over the cashews and let them soak for 30 minutes, or simmer them in water for 15 minutes to soften quickly.

Blender Power Matters: High-speed blenders like Vitamix or Blendtec will give you the smoothest results. With regular blenders, soak cashews longer and blend in smaller batches if needed.

Customize the Tang: Adjust the sourness by varying the lemon juice amount. Start with less and add more to taste, or try apple cider vinegar for a different flavor profile.

Consistency Control: For thick sour cream, use minimal water. For a pourable cream sauce, add water gradually until you reach the desired consistency.

Flavor Variations: Add nutritional yeast for cheesy notes, garlic powder for savory depth, or a touch of maple syrup for sweet applications.

Strain for Perfection: For ultra-smooth results, strain the finished cream through a fine-mesh sieve to remove any remaining particles.

Make It Last: Store in glass containers rather than plastic to prevent absorption of flavors and odors from the refrigerator.