

Long-Lasting Non-Dairy Cream

This creamy, versatile non-dairy cream is perfect for your business, offering a rich texture and flavor that lasts up to six months. Ideal for desserts, sauces, or coffee, it's a great alternative for those avoiding dairy.


15 min

Total time

easy

Difficulty

320

kcal / serving

Ingredients

- 1 cup cashews (soaked)
- 1/2 cup coconut milk
- 2 tablespoons maple syrup
- 1 teaspoon vanilla extract
- 1 tablespoon lemon juice
- 1/4 teaspoon salt
- 1/4 teaspoon xanthan gum (optional, for thickness)

Steps

- 1 Begin by soaking the cashews in water for at least 4 hours or overnight. Drain and rinse well.
- 2 In a blender, combine the soaked cashews, coconut milk, maple syrup, vanilla extract, lemon juice, and salt.
- 3 Blend on high until completely smooth, scraping down the sides as needed.
- 4 If a thicker consistency is desired, add xanthan gum and blend for another minute.
- 5 Transfer the cream to a sterilized jar, seal tightly, and store in the refrigerator for freshness.
- 6 For longer shelf life, consider freezing portions in ice cube trays, then transfer to a freezer bag once frozen.