

AN INDEPENDENT HEALTH FOUNDATION PROGRAM

September 1<sup>st</sup>, 2015 Cooking Class

Featuring

## Melissa Rakvica

**Owner of Fit-n-Fresh Catering** 

## **Cashew Cream**

Serves 16 (1.5 oz.)

## Ingredients:

- 2 cups cashews
- Water

Nutrition Facts Serving Size: 1 serving (28.4g) Servings: 1		
Amount Per Serving		
Calories 160	Ca	lories from Fat 110
		% Daily Value*
Total Fat 12g		19%
Saturated Fat	2g	11%
Trans Fat 0g		
Cholesterol Om	ng	0%
Sodium Omg		0%
Total Carbohydrate 9g		∂g <b>3%</b>
Dietary Fiber less than 1g		an 1g 4%
Sugars 2g		
Protein 5g		
Vitamin A 0%	٠	Vitamin C 0%
Calcium 2%	•	Iron 10%
*Percent Daily Values are based on a 2,000 calorie diet.		

## Directions:

- 1. Soak 2 cups of rinsed cashews for at least 4 hours or overnight
- 2. Drain cashews under cold water (enough to cover the cashews), then place in a blender
- 3. Blend on high until a smooth paste forms; strain through a sieve if you want it even smoother





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