

Cashew Icing

Ingredients

¾ cup **Alison's Pantry Natural Cashews** (soaked for 2-3 hours in filtered water with a pinch of sea salt)

2 tbsp coconut oil

3 tbsp of honey or maple syrup

1 tsp vanilla extract

1 tsp lemon juice

¼ tsp sea salt

Method

Rinse the cashews well and add all ingredients to a high speed blender.

Process adding in 2-4 Tablespoons of water as required. The icing should be smooth and creamy!

Chill in the freezer for 1 hour to thicken – the longer in the freezer the thicker it will become.