

Vegan Cheddar Cheese

Make creamy homemade vegan cheddar cheese with cashews, nutritional yeast, and agar agar. Perfect dairy-free alternative that melts beautifully!

10 min

PREP

12 min

COOK

22 min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Vegan Cheddar Cheese

Ingredients

- 1 cup cashew nuts
- 1 cup nutritional yeast
- 1 cup almond milk
- 1 cup Tapioca balls
- 1 cup coconut oil
- 1 tbsp tomato paste
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp sea salt
- 1 tsp turmeric

Instructions

- 1 Prepare the base mixture**

Drain and rinse 1 cup soaked cashews thoroughly under cold water. Add the cashews to a high-speed blender along with 1 cup nutritional yeast, 1 cup unsweetened almond milk, 1 cup tapioca starch, 1 cup melted coconut oil, 1 tablespoon apple cider vinegar, 1 teaspoon tomato paste, 1 teaspoon salt, 1 teaspoon garlic powder, 1 teaspoon onion powder, and 1 teaspoon turmeric powder.
- 2 Blend on high speed for 2-3 minutes until the mixture is completely smooth and creamy with no visible cashew pieces. Stop and scrape down the sides of the blender as needed to ensure even blending.**
- 3 Cook the cheese base**

Transfer the blended mixture to a medium saucepan. Cook over medium heat, stirring constantly with a whisk, until the mixture thickens and becomes stretchy like melted cheese, about 5-7 minutes.
- 4 Add the agar agar powder and whisk vigorously to prevent lumps from forming. Continue cooking while stirring constantly for 3-4 minutes more until the agar agar is completely dissolved and the mixture is very thick and stretchy.**
- 5 Mold the cheese**

Line a small loaf pan or cheese mold with parchment paper. Pour the hot cheese mixture into the prepared mold and smooth the top with a spatula. Tap the container gently on the counter to release any air bubbles.

- 6 Let the cheese cool at room temperature for 30 minutes, then refrigerate for at least 2 hours until completely firm and set when touched with a finger.
- 7 **Unmold and serve**
Carefully remove the cheese from the mold and peel away the parchment paper. Slice, grate, or use as desired - the vegan cheddar will melt when heated.

Tips

Soak Cashews Properly: Ensure cashews are soaked for at least 4 hours or overnight for the smoothest possible texture. For quick soaking, cover with boiling water and let sit for 30 minutes.

Blend Thoroughly: Use a high-speed blender and blend for at least 2-3 minutes until completely smooth. Scrape down sides as needed to ensure even blending.

Cook Until Stretchy: The mixture should become noticeably thick and stretchy when stirred. This indicates the tapioca starch has properly activated for optimal melting properties.

Dissolve Agar Completely: Whisk the agar agar powder vigorously and cook for the full time to ensure it's completely dissolved, preventing a grainy texture.

Line Your Mold: Use parchment paper or lightly oil your container to make unmolding easier and cleaner.

Cool Completely: Allow the cheese to cool to room temperature before refrigerating to prevent condensation and ensure proper setting.

Adjust Seasonings: Taste the mixture before adding agar agar and adjust salt, acid, or nutritional yeast to your preference since flavors will be locked in once set.

Store Properly: Wrap the finished cheese in parchment paper before placing in an airtight container to maintain the best texture and prevent moisture buildup.