

Amaretto Cream

Swick

Makes 2 1/2 cups | Active Time: 20 minutes | Total Time: 3 hours

Step 1: Preparing the Cream

- 1 14 – oz can coconut milk
- 3/4 cup raw cashews soaked in 3 cups warm water for 3 to 4 hours, drained
- 1/4 cup amaretto
- 3 tbsp liquid sweetener
- 1/4 tsp almond extract
- sea salt, to taste
- 1/4 to 1/2 cup non–dairy milk, if needed

To make the cream, pour the coconut milk, cashews, amaretto, sweetener, almond extract, and salt into a high-speed blender and blend until smooth. If the mixture seems a bit too thick, add a tablespoon or so of non-dairy milk and continue to blend until smooth.

Transfer the cream to a container, cover, and refrigerate. This cream will keep for about a week in the refrigerator.

Serve the cream over Waffles, Pancakes, or use as a sweet cream for dipping fruit or to make parfaits.

This recipe was inspired by super talented Chad Sarno from Wicked Healthy Food.