

CASHEW NUT FROSTING

Jay
Halford

 Makes enough to cover a 12inch cake

 Total Time: 2hr

 Prep: 10min

 Storage: 6 days in fridge

Ingredients:

- 150g cashew nuts
- 100ml of milk (non dairy alternative)
- 80ml of coconut oil (in its melted form)
- 20ml of coconut blossom nectar
- The juice of half a lemon
- 1/2 a teaspoon of ground cinnamon
- A small pinch of pink salt

Equipment needed: A good quality blender, Chopping board, Chef's knife

Method:

Melt the coconut oil by standing it a bowl of hot water

Half and juice the lemon

Place all of the ingredients into a blender and blend until super smooth and creamy

Either store in the fridge for later use or cover a cake with it straight away

Top Tips

A decent blender helps get this really nice and smooth.