

# Cashew Crumble

Makes 1 1/2 cups

The Cooks Illustrated cookbook calls this a vegan substitute for parmesan cheese. It has nutritional yeast in it that gives it a slight tang, but it isn't a suitable substitute.

However, it is a delightful topping in its own right for pasta and salads which is why I call it *Cashew Crumble*.

## Ingredients:

- 3 green olives (1 Tbsp. chopped)
- 3/4 cup raw cashews
- 3 Tbsp. nutritional yeast
- 2 Tbsp. raw pine nuts
- 3/4 tsp. salt

## Equipment:

- Blender or food processor
- Rimmed baking sheet



Preston 22

**Cashew Crumble:**

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Preheat oven to 275		
	Pit 3 olives and pat dry. Chop 1 Tbsp.	2	5
	Process 3/4 cup cashews, 3 Tbsp. yeast, 2 Tbsp. pine nuts, 1 Tbsp. olives, and 3/4 tsp. salt until finely ground	1	
	Line a rimmed baking sheet with a silicone pad or parchment paper	1	
	Spread mixture evenly on a rimmed baking sheet.	1	
	Bake mixture	10	
	Rotate pan, separate into small bits, and then bake until golden brown	11	
	Let mixture cool completely	15	
	Total		41