

# Balsamic Strawberries with Sweet Cashew Cream

*It's a combination you probably won't expect, but the sweetness of the strawberries and brown sugar coupled with the balsamic vinegar...Oh goodness! So good! I can't even describe it. You must taste it for yourself.*

About 4 servings

1 pound (2 cups) fresh strawberries, quartered or sliced  
1 tablespoon balsamic vinegar  
1 tablespoon brown sugar  
1 teaspoon vanilla extract  
1/8 teaspoon black pepper

## Sweet Cashew Cream

1 cup cashews, boiled for 7 minutes or soaked overnight, drained and rinsed  
1/4 cup plus 2 tablespoons nondairy milk  
3 tablespoons maple syrup  
2 teaspoons vanilla extract  
1/8 teaspoon salt

1. Mix the strawberries, balsamic vinegar, brown sugar, vanilla extract and pepper together in a bowl.
2. Set aside at room temperature for 30 minutes.
3. Place a serving of the strawberries in a bowl and drizzle with sweet cashew cream.

## Sweet Cashew Cream (makes 1 cup)

1. Pour milk, maple syrup, vanilla extract and salt into a blender.
2. Pour in the cashews and blend until completely smooth. This could take 3-5 minutes depending on your blender.

## FAQ's

**Can I use white vinegar, lemon juice or apple cider vinegar instead of balsamic vinegar?** No, the balsamic vinegar is key to the flavor.