

Dairy-Free Scalloped Potatoes (Vegan, Gluten-Free, Soy-Free)

This nutty version of Scalloped Potatoes was printed by the The Daily Press of Ashland, Wisconsin.

Raw cashew halves and pieces (found at most food co-ops) are generally quite soft and blend easily. If using cashews that are whole or pieces that are crunchy, before blending the nuts it is necessary to first soak them for several hours or overnight in water to soften. Rinse and drain after soaking.

Ingredients:

- 5 medium potatoes
- 1/2 cup raw cashew halves & pieces
- 2 cups water
- 2 Tablespoons arrowroot powder
- 1 Tablespoon dried onion flakes
- 3/4 teaspoon salt
- cayenne pepper to taste (optional)
- paprika

Directions:

- Preheat oven to 375 degrees. Cut the potatoes into thin slices. Spread evenly in a shallow baking dish (such as a 7 X 11" Pyrex cake pan).
- Combine the cashews through cayenne in a blender. Blend until smooth. Pour mixture over sliced potatoes. Sprinkle with paprika. Bake for 1 hour. Test potatoes for doneness. Bake longer if necessary.