



# Ditch Processed Vegan Cheese for These 3 Homemade Vegan Cheesy Toppings

By Mary Margaret Chappell  
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Looking for some cheesy satisfaction? These easy homemade vegan cheese toppings use whole-food ingredients to deliver a delicious cheesy flavor to your meals without relying on [ultra-processed](#) grocery store alternatives.

Whether you want something crunchy and savory as a soup topper, a velvety sauce to spoon over nachos, or a flavor-enhancer for roasted veggies, these mouthwatering recipes will take your [vegan cooking skills](#) to the next level.

## Cheesy Nut Crumbles



**10 minutes | Makes 1 cup**

A crunchy, umami-rich topper, these vegan cheesy crumbles are perfect for lightly garnishing soups, stews, salads, and pastas.

### Ingredients

- 2 tablespoons nutritional yeast
- 2 teaspoons salt-free garlic and herb seasoning, such as Mrs. Dash
- 1 teaspoon reduced-sodium soy sauce
- 1 cup roasted unsalted hazelnuts, coarsely chopped

### Instructions

1. In a medium microwave-safe bowl combine nutritional yeast, garlic and herb seasoning, soy sauce, and 2½ tablespoons water. Stir into a thick paste. Stir in hazelnuts. Microwave on high 3 minutes or until nuts feel dry, stirring once or twice. Cool completely. Store in an airtight container up to 7 days.

## Velvety Cheese Sauce

(continued)

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**45 minutes | Makes 2 cups**

Try this rich vegan cheese sauce over [baked tortilla chips](#) or steamed veggies, or use as a base for mac and cheese. For a deeper cheddar hue, add a pinch of ground turmeric to the sauce before blending.

## Ingredients

- 1 cup grated peeled potato
- $\frac{3}{4}$  cup unsweetened, unflavored plant milk
- $\frac{1}{4}$  cup grated onion
- 2 tablespoons chopped raw cashews
- 1 small clove garlic, minced
- 2 teaspoons dry mustard
- $\frac{1}{2}$  cup nutritional yeast
- 2 tablespoons cornstarch
- 2 tablespoons malt vinegar
- Sea salt, to taste
- Freshly ground black pepper, to taste

## Instructions

1. In a medium saucepan combine the first six ingredients (through mustard) and  $\frac{3}{4}$  cup water. Bring to boiling; reduce heat. Cover and simmer 30 minutes. Add nutritional yeast. Use an immersion blender to blend until smooth.
2. Heat sauce over medium 3 to 4 minutes or until thickened, stirring constantly. Stir in cornstarch and vinegar; season with salt and pepper. Store in an airtight container in the refrigerator up to 3 days.

## Parmesan Sprinkles

(continued)

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**5 minutes | Makes 1 cup**

Add aged cheese-like flavor to casseroles, pastas, and roasted veggies with this homemade vegan parmesan topping.

## Ingredients

- 6 whole grain crispbreads, such as Wasa, broken into pieces
- ⅓ cup nutritional yeast
- 1 teaspoon onion powder
- ½ teaspoon garlic powder
- ⅛ teaspoon sea salt
- 2 teaspoons apple cider vinegar

## Instructions

1. In a food processor combine the first five ingredients (through salt); pulse into fine sprinkles. Add vinegar; pulse to combine. Store in an airtight container in the refrigerator up to 5 days.

## More Vegan Cheese Recipes



Looking for more healthy vegan cheese recipes? Check out these tasty ideas.

- [Vegan Queso Sauce](#)
- [Butternut Vegan Cheddar Cheese with Chives](#)
- [Vegan Potato “Cheese” Sauce](#)
- [Vegan Cheesy Sauce \(Plus 5 Ways to Use It\)](#)
- [Crispy Potato Vegan Cheese Sticks](#)
- [Vegan Cheese Fondue](#)