

## Vegan Cheese Sauce

### Ingredients

- 2 tablespoons butter, vegan butter, coconut oil, etc
- 1/3 Cup Gluten free flour
- 1 tsp Salt
- 1/4 tsp curry or turmeric powder
- 1/4 tsp paprika
- Ground pepper
- 1/4 tsp garlic powder
- 1/3 Cup Nutritional Yeast (I like Noochy Brand)
- 1/2 Cup water



### Directions

1. Heat the coconut oil or butter in a small pot on low heat.
2. Add the spices.
3. Add in the flour and whisk.
4. Add nutritional yeast, whisk again until clumpy.
5. Add the water and whisk on low heat for a few minutes. If it gets too thick you can add a little bit more water and whisk again.
6. Use it as a dip, pour it over nachos, veggies or whatever you like. Enjoy!