Vegan Goji Tofu Cream Cheese



- 1 14-ounce package of firm tofu
- 4 tablespoons honey or maple syrup
- 1 tablespoon organic cane sugar
- 1 teaspoon nutritional yeast
- 3 tablespoons lemon juice
- 2 to 3 tablespoons Nature's Earthly Choice™
 Goji Powder

Directions

 Add the ingredients to a high-powered blender or food processor. Blend until combined, pausing occasionally to scrape down the sides. Add more sweetener, nutritional yeast, lemon juice, or goji according to your taste preference. Store in the refrigerator and serve on bagels, English muffins, or toast.