

Better than Hot Dogs (Vegan)

1 ½ c water
¾ c raw cashews
1/3 c nutritional yeast flakes
1 ½ tsp sea salt
1 tsp onion powder
1 tsp garlic powder
1 T paprika
¼ tsp celery seeds
¼ tsp marjoram
1 T beef-like seasonings
1 ½ T turbinado sugar
5 T tomato sauce
2 ¼ c vital gluten flour
2 T whole wheat flour

Preheat oven to 300 degrees. Blend all ingredients in a blender except gluten flour & whole wheat flour until smooth. Mix gluten flour & whole wheat flour in a large bowl. Pour cashew mixture into gluten flour mixture. Mix thoroughly. This is a soft mixture. Scoop out ¼ cup to 1/3 cup size of portion. Shape into 5 inch long hot dog sizes. Put it on spray oiled 11 x 14 cookie sheet. Space ½ inch between hot dogs. Cover with foil. Bake for 40 minutes. Cool it completely with cover. Serve on hot dog buns. It freezes well. Delicious!