

## Baked Almond Feta

- 1 c. raw almonds
- ½ t. onion powder
- 2 cloves garlic
- ¼ t. lemon powder
- ½ t. salt
- ¾ c. water

### Instructions

1. Soak almonds in very hot water for 2 hours. Drain and pop off skins.
2. Add all ingredients to blender and blend until thick and smooth.
3. Pour into a colander lined with cheesecloth and gently squeeze out excess liquid so it clumps together but is still moist. Can bake at this point or refrigerate overnight to solidify and remove more moisture.
4. Transfer to a parchment lined tray and shape if needed.
5. Bake at 325° for 30 minutes. Remove from oven and use a toothpick to make holes in the surface to allow the heat to reach the middle and cook evenly.
6. Return to oven and bake for 20-30 minutes more until the top is lightly browned and slightly cracking.
7. Let cool and crumble to use in salads.

***\*Note: Add this crumbled almond feta in the frying pan with your fried potatoes and onions for something special and extra tasty!***