

Better Vegan Oil-Free Easy Baked Almond Feta

Source: Better Vegan Category: Vegan Appetizers

Prep Time: 10 min Draining time: 12 hrs Cook time: 45-50 min

Total Time: 13 hrs Serves 6 to 8



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Ingredients:

1 1/2 cup almond flour
1/4 cup lemon juice
1/2 cup filtered water
2 cloves garlic, minced
1 1/4 tsp. salt

Recipe Link:

<https://www.betterveganrecipes.com/oil-free-easy-baked-almond-feta>

Instructions:

1. Prepare the ingredients.
2. Put all the ingredients in a blender and blend until very smooth, scraping down the sides if needed.
3. Put a small strainer over a bowl and line it with two or three layers of cheesecloth. Spoon the mixture into a cheesecloth, bring all the sides of the cheesecloth together and tie into a ball, or use the rubber band. Place in the fridge and let drain for at least 12 hours or overnight.
4. Preheat the oven to 356 degrees F. Unwrap the cheese and place it on a baking sheet lined with parchment paper. Bake for about 40-45 minutes or until slightly golden and cracked on top.
5. Allow to cool completely before serving or using in a recipe.

Notes:

Keep in an airtight container or wrapped in plastic wrap in refrigerator.

Equipment needed:

Blender

Serving suggestion:

Serve with vegan crackers or [Better Vegan Grain-Free Gluten-Free Bread](#). Also, great crumbled on salads.