

Baklava

325 degree ~ Pan (15 ½ " x 9 or 10" x 1")

Ingredients:

2 cups (1 cup walnuts chopped & 1 cup pecans chopped) or 2 cups walnuts or 2 cups pecans, your choice.

1 tsp. cinnamon

½ cup sugar

1 lb. phyllo dough ~ thawed

1 lb. butter melted (brush) or butter spray

Jelly Pan OR Pan (15 ½ " x 9 or 10" x 1") OR cookie sheet pan.

Topping for the syrup:

¾ cup water

1 cup sugar

2 tbsp. honey

½ tsp. lemon juice

¼ tsp. cinnamon

¼ tsp. Lemon peel

Direction:

Walnut/Pecan, Cinnamon and Sugar mix together ~ aside (for the filling)

7 layers phyllo dough ~ butter each layers as you place it in pan. Sprinkle nut mix over ~ 2 more layers of dough ~ more nut mix ~ 2 layers of dough ~ nut mix and 7 layers of dough ~ make sure to butter each layers of dough separately.

Slice the Baklava into pieces. Bake 325 for 20 minutes.

~~~\*\* Make Syrup while Baklava bake. Topping for the syrup ingredients boil syrup for 5 minutes ~ cool ~ Pour over hot Baklava... Foil to cover for to keep soft away from dry it.

**By: Sarah G.**