

BAKLAVA



INGREDIENTS:

2 packages Phyllo Dough
4 cups Nuts
2 cups melted Butter
2 tsp Cinnamon

SYRUP INGREDIENTS:

2 cups Honey
1½ cups Sugar
1½ cups Water
Peel of 1 Lemon

INSTRUCTIONS:

Layer Phyllo and nuts in buttered pan.
Bake at 350° for 45–50 minutes.
Boil syrup 10 minutes and pour over hot baklava.