

BAKLAVA

Ingredients:

- 1 (16 oz) package phyllo dough
- 1 lb chopped walnuts
- 1 cup butter
- 1 tsp ground cinnamon

Sauce:

- 1½ cup water
- 1½ cup white sugar
- 1½ tsp vanilla extract
- ¾ cup honey
- 2 tsp lemon zest

Directions:

- Preheat oven to 350 degrees & butter bottom and sides of 9 X 13 inch pan.
- Chop nuts and toss with cinnamon. Set aside. Unroll chilled phyllo dough. Cut whole stack in half to fit pan. Cover phyllo with a dampened cloth to keep from drying out as you work.
- Place 2 sheets of dough in pan, lightly butter thoroughly (not too heavily or it will become soggy). Repeat until you have 8 sheets layered. Sprinkle 2 – 3 tbsps of nut mixture on top.
- Top with 2 sheets of dough, butter, nuts layering as you go. The top layer should be about 6 – 8 sheets deep.
- Using a sharp knife, cut into diamond or square shapes all the way to the bottom of the pan. You may cut into 4 long rows to make the diagonal cuts.
- Bake for about 50 minutes until baklava is golden brown.
- **Sauce:** While baklava is baking, make the sauce. Boil sugar and water until sugar is melted. Add vanilla and honey. Simmer for about 20 minutes.
- Remove baklava from oven and immediately spoon sauce over it. Let cool.
- Leave uncovered as it gets soggy if it is wrapped up, or cover with the dampened cloth if you want to refrigerate it. It freezes well.