

RECIPE

desserts & sweets

Baklava



bon COOK Products:

- Flaxiflat
- Medium Perforated Baking Sheet

RECIPE YELD

Active Time: 30 minutes

Total Time: 80 minutes

Servings: 20 servings

Ingredients

- 1 box (16 oz) of phyllo dough/phyllo pastry sheets (recommend athens fillo dough)
- 1 stick unsalted butter, melted
- 3 cups walnuts, finely chopped 2 cups sugar
- 2 tbs lemon juice
- 1 tsp lemon zest
- 1 tsp spice for life cinnamon
- 1/4 cup honey
- 1 3/4 cup water
- 1 tsp vanilla

Instructions

1. Preheat oven to 350°F.
2. Chop nuts and toss with cinnamon. Set aside.
3. Unroll phyllo dough. If necessary, cut phyllo to fit pan. Cover phyllo with a dampened cloth to keep from drying out as you work.
4. Place two sheets of dough in pan, butter thoroughly. Repeat one sheet at a time until you have 8 sheets layered. Sprinkle 1/3 of nut mixture on top. Top with two sheets of dough, butter, and nuts, layering as you go. The top layer should be about 6 - 8 sheets deep.
5. 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 the make diagonal cuts.
6. Bake for about 50 minutes until baklava is golden and crisp.
7. Make sauce while baklava is baking. Boil sugar and water until sugar is melted. Add vanilla, lemon, and honey.
8. Simmer for about 20 to 30 minutes until golden brown and thickened.
9. Remove baklava from oven and immediately spoon sauce over it.
10. Let cool. Serve in cupcake papers.

The baklava freezes well. Leave it uncovered as it gets soggy if it is wrapped up.

Enjoy!