

# BAKLAVA

## Ingredients

4 cups finely chopped walnuts  
¼ cup sugar  
1 Tbsp ground cinnamon  
1 cup butter, melted  
1 package (16 ounces) frozen  
phyllo dough, thawed

Syrup:  
1 cup sugar  
2 cup water  
¼ cup honey  
1 tsp lemon juice  
1 tsp vanilla extract

## Directions

1. In a small bowl, combine the walnuts, sugar, and cinnamon; set aside. Grease a 13x9-inch baking dish with some of the melted butter. Unroll phyllo dough sheets (keep dough covered with plastic wrap while assembling).
2. Place one sheet of phyllo in baking dish; brush with butter. Top with a second sheet; brush with butter. Fold long ends under to fit the dish. Sprinkle with about ¼ cup nut mixture. Repeat 18 times, layering two sheets, brushing with butter and sprinkling with nut mixture. Top with remaining dough; brush with butter. Cut into 2-inch diamonds with a sharp knife.
3. Bake at 350 degrees for 45-55 minutes or until golden brown. Meanwhile, in a saucepan, combine the syrup ingredients; bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes. Pour over warm baklava. Cool on a wire rack.

Makes 3 dozen