

# Baklava

## Baklava Ingredients

- 30 sheets of phyllo dough
- 16 oz chopped walnuts
- 2 tsp cinnamon powder
- 1/2 tsp ground cloves
- 2 tbl sugar
- Pinch of salt
- 12 oz butter (clarified)

## Syrup Ingredients

- 5 cloves
- 1 ¼ cup sugar
- ¾ cup water
- 1 1/3 cup honey
- Zest of 1 lemon or orange
- 1 cinnamon stick
- 1 tbl lemon juice
- Pinch of salt

## Directions

1. Bring sugar and water to boil for syrup. Take off heat and add all remaining ingredients. Set aside to cool.
2. Chop walnuts finely and mix with baklava spices.
3. Coat bottom of pan (12" x 15" or so) with butter.
4. Place 8 layers of phyllo dough in pan, coating each with butter.
5. Spread 1 cup of nut mixture on phyllo.
6. Add 6 layers of phyllo dough, each coated with butter.
7. Spread another 1 cup of nut mixture on phyllo.
8. Add 6 layers of phyllo dough, each coated with butter.
9. Spread remaining nut mixture (reserving two tablespoons) on phyllo.
10. Add 8 layers of phyllo dough, each coated with butter.
11. Spread remaining butter on top of phyllo.
12. Cut baklava into diamond pattern with a serrated knife.
13. Bake at 300 degrees for 1 ½ hours.
14. While still hot, pour cooled syrup in cracks of diamonds then top with final 2 tablespoons of butter and decorate with nuts.
15. Let cool for 3 hours, then cover and let rest another 8 hours.
16. Serve and enjoy!