

Baklava Recipe

Ingredients:

- 2 Boxes phyllo dough (about 40 sheets)
- 6 C chopped walnuts
- 1 1/2 C Sugar
- 1 1/2 T Ground Cinnamon
- 3/4 lb. Butter (melted)
- 2 1/2 C Honey
- 1 T Lemon juice
- 1 tsp. Vanilla

- Preheat oven to 300°F
- Mix nuts, sugar, and cinnamon together and set aside
- Lay out 10 sheets of phyllo dough one at a time and butter each one with a pastry brush as you put them on top of one another
- Sprinkle 1/3 of nut mixture and then add 2 more layers of phyllo dough
- Repeat twice, then put 10 more sheets of phyllo dough on top (butter each one as you added it onto the top layer)
- Bake until golden brown
- Mix honey & lemon juice and pour over the top of the pastry when taken out of the oven
- Let cool for several hours
- Enjoy!