Baklava

Time 1+ hour

Ingredients

- 1 package phyllo dough
- 1 lb chopped walnuts
- 2 sticks melted butter
- 1 tsp cinnamon (or 1/4 tsp cardamom)
- 1/2 cup water
- 1 cup sugar
- 1/2 cup honey
- 1 tsp vanilla
- 1 tsp lemon juice

Steps

1. Chop nuts and toss with 1 tsp cinnamon. Set aside.
2. Unroll phyllo dough and cut to fit pan. Use damp paper towels to prevent dough from drying out.
3. Butter pan. Add two layers of dough to pan, followed by butter. Repeat until there are eight sheets.
4. Sprinkle 2-3 tbsp nut mixture on top. Top with 2 sheets of dough, butter, and nuts, layering as you go. The top layer should be 6-8 sheets deep.
5. Cut diamond or square shapes all the eay to the bottom of the pan. Bake at 350 deg for 50 minutes, or until golden and crisp.
6. Make syrup: boil 1/2 cup water and 1 cup sugar until dissolved. Add 1 tsp vanilla and 1/2 cup honey. Simmer for 20 mins.
7. When bavlava is done baking, spoon syrup over it and let cool.