

## Recipe: Baklava

### Ingredients:

- 1 package of Phyllo Dough
- 2 c chopped walnuts
- 2 sticks of butter, melted
- 1 tsp ground cinnamon
- 1 c water
- 1 c white sugar
- ½ c honey
- 1 tsp vanilla extract

### Directions:

Preheat oven to 350°

Grease the a 9x13" pan, bottom and sides

Thaw and roll out one sleeve of Phyllo Dough. Cut to fit pan. Cover with damp cloth to keep moist.

Toss walnuts with cinnamon to coat

Put two sheets of dough in the pan and brush butter on the top, covering it completely. Repeat until you have 6-8 sheets as your bottom layer.

Reserve 6-8 sheets of dough for your top layer

Evenly coat the top sheet with walnuts, approx. 2-3 TBSP. Top it with two sheets of dough and butter the sheet thoroughly. Repeat the layers, (two sheets, butter, nuts, two sheets) until you are out of dough or nuts.

Get the 6-8 sheets of dough you had set aside. Add it to the top, two sheets at a time, making sure to continue to butter thoroughly before adding the next two.

Using a serrated knife, cut into diamond shapes, making sure to cut through all of the layers.

Bake for 45 minutes, until it is golden brown

### To Make the Sauce:

With approximately 30 minutes left for the Baklava to cook, start the sauce

Boil sugar and water until the sugar is melted

Add the honey and vanilla

Simmer for about 20 minutes

When Baklava is removed from the oven, immediately spoon the sauce over it, covering it completely. Let cool.

