

# BAKLAVA

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## INGREDIENTS

1 (16 oz) pkg phyllo dough (use both packages in the box)	1 teaspoon real vanilla extract or 1/2 vanilla bean
1 cup melted butter (2 sticks)	1/2 cup honey
1 pound chopped walnuts (finely chopped in a food processor)	orange peel and lemon peel
1 teaspoon ground cinnamon	juice of 1/2 a lemon
1 cup water	1 cinnamon stick
1 cup white sugar	whole cloves

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## LET'S MAKE IT!

**For Baklava Sauce:** In saucepan over medium heat, mix water and sugar until sugar is dissolved. Reduce heat and add vanilla, honey, citrus peels, lemon juice & cinnamon stick. Simmer gently for 20 minutes. Remove from heat. Remove citrus and cinnamon stick and set aside to cool.

Preheat oven to 300°F

Chop nuts in food processor and toss with cinnamon. Set aside.

Butter the bottom of a 9x13 inch pan, (one with square edges is better than rounded)

Unroll phyllo dough. Keep covered with a damp towel while working.

Cover & set aside 6-8 sheets of phyllo dough for the top layer.

Layer 8 sheets of phyllo dough on the bottom, buttering each sheet with melted butter.

Sprinkle approximately 3 tablespoons of nut mixture on top.

Add two more sheets of phyllo, buttering each individually. **\*\*Press each sheet down firmly before buttering.\*\***

Add a layer of nuts as shown below.

Add two more sheets of dough, pressing, buttering & nutting. Repeat until nuts are gone, then place the remaining 6-8 layers on top, buttering each.

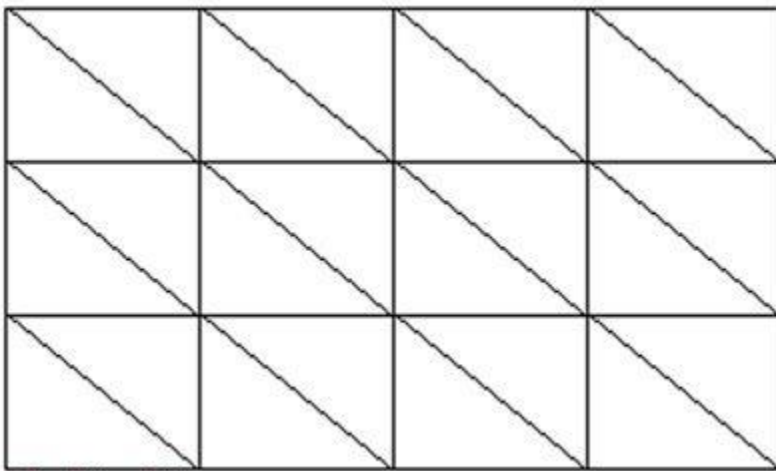
Using a very sharp knife, cut according to diagram below.

Poke one clove into center of each triangle.

Bake for approximately 1 hour to 1.5 hours or until golden brown. Remove from oven & immediately pour cooled sauce over the hot baklava.

Enjoy!

### BAKLAVA CUTTING TEMPLATE



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