



HOMEMADE BAKLAVA

Submitted by Anastasia Tsiantoulas, M4 RN

Ingredients

- 4 lb Fine-medium chopped walnuts
- 3 Tbsp. Sugar
- 1/2 tsp. cinnamon
- 1/2 tsp. clove
- 1 shot cognac
- 2 lb. Phyllo
- 3/4 c. butter
- 5 c. water
- 10 c. sugar
- 4 tbsp. honey
- 3 cinnamon sticks
- 6 whole cloves
- 1 tsp. lemon juice



Butter a 10x14x2 baking pan bottom and sides. Open phyllo dough and lay flat. Melt 2 lb. butter or margarine in a small pot. Start layering phyllo dough in a pan making sure to butter each piece for a total of 8 pieces.

Follow by adding a layer of walnut mixture: walnuts, sugar, cinnamon, clove, cognac. Layer 5-6 pieces of phyllo again and butter each. Add another walnut layer. Add another layer of phyllo dough (about 4 sheets). Layer remaining walnut mixture. Top off with final layer of 8 pieces of phyllo dough being sure to butter each sheet. Cut baklava diagonally for each piece to be a diamond shape.

Bake at 350 degrees until golden on top, then lower to 250 degrees for a total of 1 hour. When done, pour cool syrup (recipe to follow) over hot baklava. Cover with wax paper and kitchen towel. Allow to cool and serve.

Syrup: 5 c. water, 10 c. sugar, 4 tbsp. honey, 3 cinnamon sticks, 6 whole cloves, 1 tsp. lemon juice.

