

Baklava

Ingredients:

- 1 phyllo dough package
- 1 ½ sticks of unsalted butter, melted
- 1lb crushed walnuts

- Syrup
- 1 ½ up sugar
- 1 ½ cup water
- 1 teaspoon lemon juice

Directions:

Syrup

In a medium saucepan, combine water and sugar. Bring to boil, reduce heat and let simmer for 10 minutes. Add lemon juice before removing from heat. Let cool to room temperature.

Divide dough into two. Butter a 9 x 13 pan, place one half of dough at the bottom of pan, spread crushed walnuts evenly, and top with remaining dough.

Precut uncooked baklava in the shape of diamonds; pour melted butter over it, making sure that it is completely soaked.

Cook baklava in a preheated 350 degree oven for 35 to 40 minutes or until golden brown. Let it cool for 5 minutes. Pour the syrup over it. Cool and serve.

