

Walnut Baklava by Mary Tabar

Ingredients:

2 tsp Cinnamon
3 cups coarsely chopped Walnuts
1 lb Sweet (unsalted) Butter -- melted
1 box Phyllo Pastry Sheets
Pastry Brush
Sharp Knife
2 ¼ cups Sugar
¾ cup of Water
1/2 Lemon -- juiced or 1 tablespoon of Lemon Juice
1 tablespoon of Rose Water
9" x 13" Oblong Pan

Instructions:

1. Thaw the frozen phyllo dough in the refrigerator over night. Set out of the refrigerator for two hours. Open unthawed dough and cut in half to make two rectangles that are about 9" x 13". Place one half back into the plastic bag, it came in.
2. In a medium bowl place the cinnamon and walnuts, and mix them together.
3. Brush the bottom of a 13" x 9" baking dish with the melted butter. Place three or so pastry sheets in the dish and brush it with the butter.
4. Repeat this process for half of phyllo dough.
5. Sprinkle the nut mixture over the top of the pastry sheets. Repeat brushing every three or so pastry sheets, with the other half of the pastry sheets.
6. Cut the baklava into diamond shaped pieces. Using diagonal cuts. About 1 ½" apart. Start at one angle and then turn the pan and cut the other diagonal cuts.
7. Preheat the oven to 350 F. Bake the baklava for 40 minutes, or until it is golden brown. Re cut the baklava, so the sugar water can reach the bottom of the pan.
8. In a medium saucepan place the sugar, water, lemon juice, and rose water.
9. Bring the ingredients to a boil. Let mixture boil for two minutes.
10. Remove the pan from the heat. Let the syrup cool.
11. Spread the cool syrup over the hot baklava. Let it sit for 1 hour before serving.
12. Gently remove each piece; you should have about 40 pieces, use wax paper on the serving tray, to make serving easier.
13. Enjoy a wonderful dessert. Follow instructions on Phyllo pastry sheets for thawing, if you have any problems, they should be soft enough to separate.