

Baklava

Pastry

- 1 pound melted butter
- 1 cup pistachios, ground
- 1 cup walnuts, ground
- 1 cup graham crackers, ground
- 1 teaspoon cinnamon (or to taste)
- 1 pound phyllo dough

Syrup

- 3 cups sugar
- 6 to 8 ounces honey
- 1-1/2 cups water
- 1-1/2 tablespoons lemon juice
- 2 or 3 Cinnamon sticks(optional)



Directions

Pastry

Preheat oven to 350°F. Grease a rimmed 9"x13" baking dish with melted butter.



Combine the nuts, graham crackers and cinnamon in food processor. Pulse until finely ground. Transfer mixture to a large bowl and set aside.

Place one sheet of phyllo dough onto the greased baking sheet. Using a pastry brush, coat the top with melted butter. Repeat process with 7 more sheets of phyllo dough. Spread an even layer of 1/6 of the nut mixture on top of the buttered phyllo layers. Layer and butter 4 sheets of phyllo and top with 1/6 of the nut mixture. Repeat 4 times. Use the last 1/6 of the nut mixture and top with 8 layers of buttered phyllo dough sheets. Finish the top layer with plenty melted butter.



Before baking, cut pastry in a diamond pattern. Bake 1 hour on the lower rack, or until golden brown.



Syrup



In a heavy bottomed saucepan over medium-high heat, combine the sugar, honey and water and cinnamon sticks. Stir constantly, bring to a boil and let cook for 10 to 15 minutes. Add the lemon juice and boil for a few more minutes. Remove from heat and allow mixture to cool slightly.

Allow Baklava to cool slightly. Pour the warm Syrup over the warm Baklava. Allow Baklava to soak for at least 6 hours or overnight.

Tip: The pieces can be frozen after all the syrup has been absorbed.