

Baklava

Ingredients

- 1 package phyllo dough, frozen - Defrost in fridge overnight
- $\frac{3}{4}$ cup butter, melted
- $\frac{2}{3}$ cup pistachios, chopped finely
- $\frac{2}{3}$ cup walnuts, toasted and chopped finely
- $\frac{2}{3}$ cup whole almonds, toasted and chopped finely
- $\frac{1}{2}$ cup sugar
- 1 and $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{3}$ cup butter, melted
- $\frac{1}{8}$ teaspoon salt (use less, if any of the nuts are salted)
- 2 medium-size tart Granny Smith apples, peeled and chopped finely

Syrup

- $\frac{2}{3}$ cup honey
- 4 tablespoons butter
- 1 tablespoon brown sugar
- $\frac{1}{2}$ teaspoon cinnamon
- 1 teaspoon lemon juice
- 1 orange, juice and zest of
- 2 teaspoons vanilla

Instructions for Baklava

1. Preheat oven to 350°F.
2. Grease a 8 x 8 inch glass pyrex glass baking pan. – easier to carry and serve from
3. Defrost phyllo overnight in fridge and
4. Remove plastic wrap from phyllo and remove inner plastic separator sheet. Reroll
5. Cut $\frac{2}{3}$ of the phyllo roll into $\frac{3}{4}$ -inch pieces. (Use the remainder for small savory appetizer cups or discard. The $\frac{2}{3}$ is adequate for the reduced quantity.)
6. Transfer phyllo pieces rings to large bowl and loosen each one and toss the strands. Then drizzle the melted butter tossing until well coated and ribbon like. May clump but keep tossing. Use the more clumpy pieces in the base (see step 7)
7. Place half of the phyllo ribbons into the baking pan. Press firmly until it is fairly compact.
8. Mix chopped nuts, sugar, cinnamon, melted butter, salt and chopped apples and spread over base layer.
9. Cover *loosely* with the other half or remainder of the phyllo ribbons.
10. Bake for 25 – 30 minutes until phyllo top is golden brown. Make the syrup while the baklava is baking.

Instructions for Syrup

1. Mixed together all syrup ingredients in a sauce pan and bring to a low boil.
2. Whisk constantly while on the low boil for 10 minutes.
3. Remove baklava from oven and immediately pour hot syrup over the hot baklava.
4. Prick the baklava to allow syrup to ooze in
5. May be made in the morning and warmed to serve.
6. Serve slightly warm with your favourite vanilla ice cream. Delicious and not too sweet.