



Baklava

Kathy Breese and Chrystalla Boyadjis, Daughters of Penelope/Greek Food Fair

Country: Greece

Ingredients:

For Baklava:

- 1 ½ lbs walnuts, coarsely chopped
- ½ to 1 cup granulated sugar (to taste)
- 2 teaspoons cinnamon
- 1 ½ lbs unsalted butter, melted
- 1 lb phyllo, not frozen
- 4 cups syrup (ingredients below)
- 1 bottle of whole cloves

For Syrup:

- 2 cups granulated sugar
- 1 ½ cups water
- Rind of ½ lemon, finely cut
- 5 whole cloves
- 2 cinnamon sticks
- 1 cup honey
- 4 tablespoons lemon juice

Instructions:

For Baklava:

1. Mix chopped walnuts, sugar, and cinnamon together thoroughly.
 2. Divide mixture into four equal parts.
 3. Brush the bottom of a 13 x 9 x 2 inch baking pan with butter.
 4. Line bottom with 10 layers of phyllo, brushing each sheet with butter.
 5. Sprinkle ¼ of nut mixture over the entire layer.
 6. Add two more layers of phyllo, brushing each sheet with butter, cover with nut mixture.
 7. Repeat steps 5-6 three times.
 8. Cover with 10 layers of phyllo, brushing each sheet with butter.
 9. Before baking, cut the baklava into 2-inch diamond-shaped pieces.
 10. Pour remaining butter over the baklava.
 11. Place one whole clove in each diamond.
 12. Bake at 325°F for 1 hour, covering with foil for the last 20 minutes.
 13. Remove from oven when golden brown on top.
 14. Slowly pour 2 cups of cool syrup over the hot baklava.
 15. An hour later, pour the remaining 2 cups of cool syrup over the baklava.
 16. Leave in pan and store in a cool place but not the refrigerator.
- (Keeps well for 10 days or more.)

For Syrup:





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1. In a saucepan, combine sugar, water, lemon rind, cloves and cinnamon sticks and bring to boil.
2. Cook until syrup thickens slightly.
3. Remove from flame and add honey and lemon juice.
4. Store in a cool place, but not in the refrigerator.
5. Strain solids out before pouring on baklava.

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