

Greek Baklava

Serves/Makes: 60 | Difficulty Level: 4 | Ready In: > 5 hrs

Ingredients:

Baklava

1 ½ pound walnut meats
1 teaspoon cinnamon
1 ½ pound butter (unsalted) melted
1 ½ pound filo sheets

Syrup

3 cups granulated sugar
1 1/2 cup water
1 tablespoon lemon juice
1 cup honey

Directions:

Coarsely grind walnuts and mix with cinnamon. Grease an 11"x16" baking pan with some melted butter. Place 8 sheets of the filo in the pan, **brushing each layer with melted butter**. Place the ninth sheet of filo in the pan, brush with melted butter, and sprinkle with 3 Tbsp. of the nut mixture. Alternate 1 sheet of plain buttered filo with 1 sheet of buttered filo with nut mixture. Repeat process until all ingredients are used. Conclude by placing 10 sheets of buttered filo on top. With a sharp knife, cut into diamond shapes. Bake in a 275° F for 2 hours.

Meanwhile, for the syrup, combine sugar, water and lemon juice. Bring to a boil then let simmer for 10 minutes. Remove from heat and add honey. Cool. Remove baklava from oven and pour cold syrup over while hot. Let stand 4 hours or overnight before serving.