



Boom Beez®

# RECIPE



## BAKLAVA

### Ingredients

- 1 pound mixed nuts, chopped
- 1 packet (16 ounce) frozen phyllo pastry
- 1 teaspoon ground cinnamon
- 1 cup butter, melted
- 1 cup white sugar
- 1 cup water
- ½ cup honey
- 1 teaspoon vanilla extract
- 1 teaspoon lemon zest (grated)

### Method

1. Preheat the oven to 350 °F (175 °C). Butter a 9" x 13" baking dish, covering base and sides
2. Mix the cinnamon and nuts together. Cut the filo pastry stack in half to fit the baking dish and cover them to keep from drying
3. Place 2 sheets of filo into the baking dish, and brush generously with butter. Sprinkle with 2-3 tablespoons of nuts and cinnamon mixture
4. Repeat the layers, until the nut mixture is used; 6 sheets of filo will be used. Cut the baklava lengthwise into 4 strips then cut across diagonally into 9 equal size rows, which will give you 36 triangles. Be sure the knife goes through all of the layers to the bottom of the dish
5. Bake in the preheated oven for 50 minutes, or until the filo turns crisp and golden. Remove the baklava from the oven and cool
6. While your baklava is baking, prepare the honey syrup. Place a pan over medium heat on the stove, mix the sugar in the water and bring to a boil. Add in the honey, vanilla, and lemon zest, then reduce the heat, and simmer for 20 minutes
7. Spoon the syrup over the cooled baklava. Serve at room temperature

Serves 6