

# BAKLAVA

## Ingredients

- 1 lb filo
- 2 Tbsp. sugar
- dash cloves
- 2 c. chopped Walnuts
- 1 tsp. cinnamon
- 2 cubes butter

## Instructions

Mix nuts, sugar, cinnamon, and cloves. Melt butter. Take one sheet of filo at a time [keep the rest covered in a slightly dampened towel]. Brush with melted butter and sprinkle on nut mixture. [Just enough to cover sheet.] Start at top of sheet and roll tightly as you can. Cut it on a slant about  $1\frac{1}{2}$  inches Wide. Place on a cookie sheet and brush a little butter on top of each. Bake at 325 degrees 20 minutes.

# Baklava Syrup

## Ingredients

- 2 c. water
- 4 strips lemon peel
- 1 c. sugar

## Instructions

1. Boil to a syrup consistency.
2. While the syrup is Warm or still hot, dip each piece of Baklava in it.