

BAKLAVA

Ingredients

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

Instructions

1. Mix nuts, sugar, cinnamon, and cloves.
2. Melt butter.
3. 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.)
4. Start at top of sheet and roll tightly as you can.
5. Cut it on a slant about 1½ inches Wide.
6. Place on a cookie sheet and brush a little butter on top of each.
7. 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.