

Baklava

- 4 cups finely chopped walnuts (up to 3 cups of pecans optional)
- 1/2 cup sugar
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1 tsp. grated lemon peel
- 1 pound frozen phyllo pastry leaf, sheets
- 1 cup Migliore Butter Flavored Extra Virgin Olive Oil

Syrup

- 1 cup honey
- 1/2 cup sugar
- 1/2 cup water
- 4 sticks cinnamon
- 1 Tbsp. lemon juice

Preheat oven 325 degrees. Lightly grease 9x13x2 pan. Mix walnuts with sugar, spices & lemon rind in a bowl. Cut phyllo sheets to fit pan. Keep phyllo sheets moist by covering with damp cloth. Brush about 12 phyllo sheets with Olive Oil (butter flavored) and place in pan. Spread 1 cup walnut mixture. Cover with 4 more phyllo sheets (I use my spritzer – no brushing) brushing with Olive Oil. Repeat layers. Make top layer with 8 sheets of phyllo and remaining Olive Oil. Make cuts with knife through top layers. Bake on rack above center of oven 1 hour or until well browned. Top with Honey Syrup – Cool completely. Serves 24.

Syrup

Combine honey, sugar, water in saucepan. Heat until sugar is dissolved. Remove from heat, add lemon. Cool thoroughly before using.