

Baklava

“She brings back some delicious dessert from the Turkey restaurant she worked at. And she told me, it is called [Baklava](#)”

Ingredients

- 1 pkg phyllo dough, defrosted
- 1 lb nuts, roasted and chopped
- 1/3 cup honey
- 1/3 cup brown sugar
- Lots of vegetable oil (and a brush for the oil)

Directions

1. Mix nuts, honey, and brown sugar in a large bowl.
1. Lay a large sheet of parchment paper on a clean cutting board, and brush the paper with oil.
1. Add a sheet of phyllo dough over the parchment paper, then completely brush the surface with oil. Add another sheet of phyllo dough, then brush with oil, and repeat until about half of the phyllo dough has been used.
1. Layer the nuts over the phyllo dough layers and press. Continue adding the remaining phyllo sheets, layering oil over each sheet.
1. Preheat the oven to 350 F.
1. Using a large knife or cleaver, cut the unbaked baklava into desired shapes. Make sure you cut through the bottom sheet of phyllo dough.
1. Lift the baklava using the parchment paper into a large baking tray/dish.
1. Bake the baklava for 35-40 minutes, or until tops are golden-brown.
1. Once the baklava is done, cut the baklava again and make sure each piece is separate.

Also (optional step 10): drizzle the top of the baklava with simple syrup. We don't in our family but feel free to do so if you prefer a softer, sweeter baklava!



