

Recipe Baklava

from the kitchen of $\frac{3}{4}$ lb. sweet butter

1 lb. chopped nuts (walnuts, pecans, ^{or} almonds, etc.)

1 tsp. cinnamon

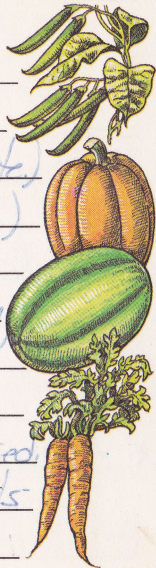
$\frac{1}{2}$ tsp. cloves (opt.)

1 lb. phyllo

Combine walnuts & spices in large mixing bowl. Brush bottom of pan w/ melted butter

& each layer up to 4 layers. Then nut mixture. *Repeat until all ingredients are used.

Top with 4 top layers. Cut into diamonds shapes before baking. serves _____



Bake for 1 hour at 300° until golden brown

SYRUP

2c. sugar 1c. water 1/4 c. honey (opt.)
1 sm. slice lemon small stick of cinnamon

While pastry is baking boil water & sugar w/ lemon & cinnamon. To form a thin syrup, stir in honey & cool. Spoon cool syrup over hot pastry.

* Another sheet then butter - nut mixture