##### Greek Baklavas

##### Here is a recipe of the most popular dessert in Greece

##### (“phyllo” is dough pastry which is flattened with a rolling pin into a very thin sheet. Most buy it ready-made from supermarkets)

* 1cup chopped walnuts
* 1 cup chopped almonds
* ¼ cup sugar + 1 tablespoon
* 1 pound phyllo
* 1 teaspoon cinnamon
* 1 stick butter, melted for brushing phyllo sheets
* \*Syrup\*
* 1 cup water
* ¼ cup sugar + 1 teaspoon
* ¼ cup Greek honey
* ¼ teaspoon vanilla extract
* 1 lemon rind,
* 1 tablespoon lemon juice

**Preparation**

1. Combine all ingredients listed under \*Syrup\*  in pot.
2. Bring to boil and simmer for 10 minutes.
3. Once done, remove from heat to cool.
4. Combine all chopped walnuts, almonds, and pistachios in bowl with cinnamon and sugar, mix well.
5. Unwrap phyllo and trim to fit pan.
6. Lightly grease pan.
7. Add phyllo sheet and lightly brush with butter.
8. Repeat 5 times.
9. Next, sprinkle half of nut mixture, spreading evenly over phyllo.
10. Add two more phyllo sheets, brushing with butter in between.
11. Add remaining nut mixture, spreading evenly.
12. Top with 3 phyllo sheets, brushing with butter in between.
13. Score in the shape of diamonds (or whatever shape you prefer)
14. Place in preheated oven at 350F for 30 minutes, or until golden brown.
15. Remove and pour cool syrup evenly over hot baklava.
16. Let cool and serve!