

## Baklava

<u>Ingredients</u>	<b>½ sheet pan</b>	<b>1 sheet pan</b>	<b>1 ½ sheet pans</b>
Unsalted Butter	10 oz	1# 4 oz	1# 14 oz
Phyllo Dough	15 leaves	30 leaves	45 leaves
Finely chopped walnuts	10 oz	1# 4 oz	1# 14 oz
Finely chopped pistachio	5 oz	10 oz	15 oz
Honey	1#	2#	3#
Granulated Sugar	8 oz	1#	1# 8 oz
Water	6 oz	12 oz	1# 2 oz
Cinnamon Sticks	1 each	2 each	3 each
Lemon peel or Lemon Zest	1-2 lemons	2-3 lemons	3-4 lemons

1. Chop the walnuts and pistachios together roughly so you have powdery and chunky pieces.
2. In a bowl, melt butter in the microwave. If desired, add 1 teaspoon of ground cinnamon to the butter.
3. Create bakalava:
  - 5 layers of filo dough (brush each layer of filo dough with butter)
  - Dump half the nuts on top evenly
  - 5 layers of filo dough (buttered)
  - Other half of the nuts
  - 5 layers of filo dough (buttered)
4. Trim the edges of the bakalava with a chef knife so it's easier to work with. Then, slice from the upper left corner to the middle. Then using the width of the ruler as a guide, keep cutting strips in the same diagonal direction. Cut vertically (from 12 o'clock to 6 o'clock) to create diamonds. Bake for about 11-15 minutes at 420 degrees F.
5. While it's baking create the syrup:
  - Place lemon peel (remove the white pith as best you can) or zest into the pot
  - Add 1 tablespoon of ground cinnamon + one stick of cinnamon
  - Add honey, granulated sugar, and water – stir well to combine
  - When the baklava is just getting brown bring the mixture to a boil
6. This is necessary because the baklava and the syrup must both be hot. When baklava is browned remove from oven and pour hot syrup over evenly. This will cause the pan to sizzle and steam to come from the syrup lifting the layers of filo dough. If your filo dough did not fill the whole sheet pan it may push some of the pieces outward. Just push them back together. Then let cool.
7. Baklava does not need to be refrigerated. Cover in plastic wrap or place the individual pieces in plastic containers for storage. The syrup will get more absorbed by the filo as time goes on.

