



Yiyia's Famous Baklava

Directions

Syrup

- 2 cups sugar
- 1 ½ cups water
- Juice from ¼ of a lemon
- 2 cinnamon sticks
- 4 whole cloves

Combine the above ingredients in a medium sauce pan.

Bring to a slow boil. Boil for 10 minutes. Make the syrup first so that it will cool while making the Baklava.

Nut Mixture

- ½ cup sugar
- 1 tbsp cinnamon
- 1 ½ lbs chopped walnuts (I like mine finely chopped—I chop mine in the food processor)
- Mix together above ingredients and set aside. You can even do this part a day ahead and keep in an airtight container.

1 lb Phyllo

Preheat oven to 375 degrees.

Put about 7 layers of phyllo on the bottom of a buttered pan (the best thing to use is a cookie sheet that has sides)—then layer ½ of the nut mixture.

Top with 7 more phyllo layers and then the rest of the nut mixture. Top with the rest of the phyllo.

Cut into squares or diamonds and pour melted butter (about 2 sticks) over the cut baklava. If you want to add a whole clove in the middle of each piece for decoration, it also helps to keep the phyllo in place so it does not separate from the nut mixture.

Bake at 375 for 20–30 minutes until browned. When you remove it from the oven slowly pour the cooled syrup over top of the baked Baklava. Let cool. Do not cover with wrap for at least 3 hours or the phyllo will get too soft. Once cool, put into baking cups.

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