

Baklava

Source: Old Recipe From Interlochen

Ingredients

- 1 package phyllo leaves (frozen food section)
- 4 cups (1 lb.) finely ground nuts, walnuts or pecans
- ½ cup sugar
- ½ tsp cinnamon
- 1 cup butter
- 12 oz honey

Method

Butter a 9x13 pan. Preheat oven to 300 degrees.

Mix nuts with sugar and cinnamon. Melt butter. Lay 1 sheet of phyllo in the pan. Using a pastry brush, brush leaf with butter. Layer 5 leaves of phyllo, brushing with butter each time.

Spread 1 cup of nut mixture over phyllo. Layer 5 more leaves, then alternate with 1 cup of remaining nut mixture at a time. Finish with 5 leaves of phyllo.

Cut through top layers of phyllo in a diamond shape with a very sharp knife. Bake in a 300 degree oven for 1 hour and 20 minutes.

After done, pour 12 oz. honey over Baklava and let sit 2 hours before cutting and serving.