

Baklava

Syrup:

3 c sugar

1 ½ c water

Cinnamon stick

Piece of orange

Filling:

1 lb walnuts

½ c sugar

¼ of a bottle (McCormick size) cinnamon

Package of phyllo dough

Lots of butter, softened

Thaw the phyllo dough in the fridge for 24 hours. Bring to room temp to begin using.

To make the syrup, put the ingredients in a small saucepan. Bring to low simmer and allow to thicken. This is a relatively thin syrup.

Place one sheet on the bottom of a buttered 9x12 pan. Butter inbetween each sheet. Put 7-10 sheets on the bottom. Put a layer of filling on. For each layer of filling, use one sheet of phyllo dough covered in butter. At the top layer, cover with 9 sheets.

Score the top then bake @ 350 for about an hour until browned on top. Pour the syrup over top and let it stand for another hour.