

Desley Lagos - Women's Ladies Auxiliary of St George

Baklava



Ingredients

- 2 packets phyllo (filo) pastry
- 800 ground almonds
- ½ cup breadcrumbs
- 1 cup sugar
- 1 teaspoon vanilla sugar
- 1 teaspoon ground cinnamon
- 500 g clarified butter

Ingredients for Syrup

- 5 cups sugar
- 3 cups water
- 2 cinnamon sticks
- ½ lemon

Method

1. Preheat the oven to 175°C
2. Mix all dry ingredients together and set aside
3. Unroll phyllo pastry and cover with cloth to keep from drying out
4. Place 10 sheets of pastry in dish
5. Sprinkle with nut mixture to cover all the area
6. Place 3 sheets of pastry on top
7. Repeat nut mixture with 3 sheets pastry another 3 times, you should have 4 layers of nuts
8. Top layer should use all the remaining phyllo pastry
9. Using a sharp knife cut into diamond or square shapes all the way to the bottom of pan
10. Gently pour heated clarified butter over top and down sides of pan
11. Bake for about 50 minutes until baklava is golden and crisp
12. Remove baklava from the oven and spoon COLD syrup over it

Method for Syrup

1. Boil sugar, water, lemon and cinnamon until sugar is melted
2. Add honey
3. Simmer for about 20 minutes.