

Baklava

<http://userealbutter.com/2007/11/19/baklava-recipe/>

Muawia approved

1 lb. phyllo pastry, thawed
1 cup butter, melted
4 cups walnuts (first measured, then fine chopped)
1/2 cup sugar
1 tbsp cinnamon

syrup

3/4 cup water
1/2 cup sugar
1 stick cinnamon
2-inch slice of lemon peel
2-inch slice of orange peel
3/4 cup honey

Preheat oven to 300°F (I don't preheat until I'm almost done with the assembly). Brush bottom of a 9×13-inch pan with butter. Layer phyllo then butter so that you have 8 sheets/layers. If your sheets are twice the size of the pan, then butter one half, fold the sheet over the buttered half and butter the top half. That counts as two layers. Mix the walnuts, sugar, and cinnamon together. Sprinkle 1/3 cup of mixture over the phyllo in the pan. Set down two layers of phyllo/butter. Sprinkle with 1/3 cup of mixture. Repeat two layers of phyllo/butter and 1/3 cup of mixture until you finish with 8 layers of phyllo/butter on top. Cut slices in the pan with a sharp knife – either diamonds or squares/rectangles. Bake for 1 hour and 25 minutes. Meanwhile, boil the water, sugar, peels and cinnamon stick for 15 minutes. Add the honey (careful that it doesn't boil over) and let boil for 2 more minutes. When baklava is done, pour the syrup over the hot pan. Cool. Serve.