

## Baklava

¾ cup sugar	2 cups finely chopped or ground walnuts
1½ cups honey	1 cup finely chopped or ground blanched almonds***
2 inch cinnamon stick*	¾ cup sugar
4 lemon slices	½ teaspoon ground cinnamon
4 orange slices	¼ teaspoon ground nutmeg
1 package (1 pound) prepared phyllo- or strudel-pastry leaves (15x12 inches)**	1½ cups sweet butter, melted

In medium saucepan, combine sugar and ¾ cup water. Bring to boil, stirring to dissolve sugar; add honey, cinnamon stick and lemon and orange slices. Reduce heat; simmer, uncovered, 10 minutes. Strain; cool. Should measure 2½ cups.

Preheat oven to 325°F. Remove pastry leaves from package. In small bowl, mix walnuts, almonds, ¾ cup sugar, the cinnamon and nutmeg. Place 2 pastry leaves in a 15½x10½x1 inch jelly-roll pan; brush top leaf with some of the melted butter.

Continue stacking leaves, 14 in all, and buttering every other leaf. (Keep rest covered with damp towels to prevent drying.) Sprinkle with third of nut mixture. Add 6 more leaves, brushing every other one with butter. Sprinkle with third of nut mixture.

Layer 6 or more leaves, brushing every other one with butter. Sprinkle with the last third of the nut mixture. Stack any remaining pastry leaves on top, brushing every other one with remaining melted butter and buttering top pastry leaf. Trim edges, if necessary.

With sharp knife, cut through top layer on long side; make 8 diagonal cuts at 1½-inch intervals. Then, starting at one corner, make 9 cuts, on diagonal at 1½-inch intervals to form diamonds. (Cut through top layer only; do not cut through layers.)

Bake 60 minutes, or until golden and puffy. Turn off heat. Leave in oven 60 minutes; remove.\*\*\*\* Pour cooled syrup over hot baklava. Following diamond pattern, cut all the way through baklava. Cool in pan – to absorb syrup – on wire rack. Makes about 35 pieces.

\* Can substitute ground cinnamon for stick.

\*\* If frozen, thaw in refrigerator.

\*\*\* Can substitute 1 cup of walnuts for the almonds.

\*\*\*\* Can remove from oven after 60 minutes baking and proceed without waiting.