

BAKLAWA (TRADITIONAL)



The pastry of the gods! Unlike Greek baklava, Middle Eastern baklava is topped with a mellow butter/sugar syrup instead of honey. Served with a cup of unsweetened Turkish coffee, you will feel you've gone to paradise and back! No calories here!!

MAIN INGREDIENTS

2 lbs. phyllo dough (commercial) (for each 13x17 tray)
2 lbs. (8 cups) English walnuts, coarsely ground
3 cups unsalted butter, melted
 $\frac{3}{4}$ cup sugar
2 tablespoons orange flower water (optional)

ATTAR (SUGAR SYRUP) INGREDIENTS

2 $\frac{1}{2}$ cups sugar
1 $\frac{1}{2}$ cups water
 $\frac{1}{2}$ teaspoon lemon juice
1 teaspoon orange flower water (optional)

INSTRUCTIONS

Butter baking pan. Place one pound of dough in pan, brushing butter between each sheet. Do not butter top sheet. Spread nut filling evenly on last layer. Place second pound of dough over nut filling, brushing butter between each layer. Cut in diamond shapes. Pour any remaining butter over baklava. Bake in preheated oven, 350 degrees for 15 minutes; reduce heat to 325 degrees and bake another 45 minutes.

* Note: Keep dough covered with a damp cloth or plastic while buttering layers to prevent it from drying out.

To make syrup, mix sugar and water and boil over medium heat for 15-20 minutes, stirring often. Add lemon juice and orange water before removing from heat. Let syrup stand 15 minutes before pouring over cold baklava. If baklava is hot, use cold syrup. Do not pour hot syrup over hot baklava.

* Baklava can be made in various shapes and filled with different nuts such as pistachios (unsalted), almonds (blanched) or cashews (unsalted and crushed).