

# BAKLAWAY (BAKLAVA)



## MAIN INGREDIENTS

- 1 lb. Filo dough (*available in grocery frozen section*)
- 1 lb. rendered butter
- ½ cup sugar
- 1-2 tablespoons cinnamon
- 1 tablespoon rose water (optional)
- 1 lb. nuts (pecans, walnuts, or pistachios), finely chopped

## INSTRUCTIONS

Preheat oven to 450 degrees. Butter a 9" square pan. Mix finely chopped nuts, sugar, cinnamon and rose water in separate bowl for filling.

Put 1 layer Filo in pan. Brush with melted butter. Continue layering until half of Filo dough is used, brushing each layer with melted butter. Add finely chopped nut mixture and spread over entire Filo dough already placed in pan. Layer the remainder of Filo dough on top of mixture - one layer at a time, brushing on a little butter to hold them together until finished.

With a sharp knife, cut diamond shapes, cutting all the way through the layers. To make diamond shapes, cut from one side of the pan to the other. Bake in preheated oven for 10 minutes. Lower oven to 275 degrees and bake for 1 to 1 ½ hours until golden. Pour desired amount of *Attar* (syrup) over top.