

MUTABBAK

Cheese-Filled Baklava



MAIN INGREDIENTS

1 lb. baklava dough (Filo dough)
1 cup melted butter
 $\frac{1}{4}$ cup *Attar* (syrup)

CHEESE FILLING INGREDIENTS

2 lbs. sweet cheese (ricotta or Syrian)
 $\frac{1}{4}$ cup sugar
1 tablespoon *Mazaher* (orange blossom water)
 $\frac{1}{2}$ cup skim milk (*only with ricotta option*)

INSTRUCTIONS

Preheat oven to 375 degrees. Grease cookie trays. Cut baklava (Filo) dough into an even square. Place square on the table and brush with melted butter. Put extra pieces of dough in center to reinforce the center.

Place tablespoon of cheese filling in center. Fold the corners to the center for desired size. Turn back corners so cheese will show (if desired). Place on greased trays and brush tops with melted butter.

Bake in preheated oven for 30-40 minutes, or until light gold. Remove from oven and pour on *Attar* (syrup), about 2 tablespoons on each piece. Garnish with chopped pistachios.