

Dawn's Baklava

This sweet treat is perfect for holidays or any special occasion. Be careful it is irresistible!

4 c. walnuts, finely chopped
1/2 c. sugar
1 tsp. ground cinnamon

1 (12oz.) jar of honey
1 lb. phyllo leaves, thawed
1 c. butter melted

About 2 1/2 hours before serving or up to 2 days ahead, grease a 13x9" dish. In a large bowl combine walnuts, sugar and cinnamon until blended.

In the baking dish place 1 sheet of phyllo, allowing it to extend up the sides of the dish; brush with butter. Repeat to make 5 more layers of phyllo; sprinkle with one cup walnut mixture. If needed cut phyllo into 13x9" rectangles. Place one sheet of phyllo in dish over walnut mixture; brush with butter. Repeat to make at least 6 more layers. Sprinkle 1 cup walnut mixture evenly over phyllo. Repeat layering process two more times. Place remaining phyllo/butter layers on top of last walnut layer. With a sharp knife, trim the excess phyllo from the edge of the dish and cut just halfway through all of the layers in a diamond pattern to make 28 servings. Bake in a 300 degree oven for 1 hour and 25 minutes or until the top is golden brown.

Meanwhile heat honey at medium-low heat to hot but not boiling. Spoon hot honey evenly over Baklava immediately after removing from the oven. Enjoy watching it bubble! Cool at least one hour. Cover and store at room temperature.