

Laura's family Baklava Recipe

Ingredients:

1lb of Filo Dough (1 package)
1lb sweet cream butter (Only use real unsalted butter)

Sugar syrup:

2 cups sugar (turbinado is best)
3/4 cups water
1 tsp orange blossom water (optional)

Filling:

2 cups of nuts (pecans are my favorite, walnuts, almonds and unsalted pistachios are also good)
1/2 cup sugar (turbinado sugar)
1-2 tsp cinnamon

(With the sugar and cinnamon I'm not sure if that is really what I put in. I just add it till it looks right, but I think this is close. One of these days I'll actually measure.)

Thaw the Filo dough according to package directions. Preheat oven to 375 degrees.

Start the Sugar syrup first so it can cool. Combine the sugar, water and the orange blossom water into a sauce pan. Stir gently over a medium heat until all the sugar is dissolved. It will get a glassy look when it is done. Put the syrup aside to cool.

Grind the 2 cups of nuts pretty finely, not to dust, but there should not be any large chunks. Add the sugar, cinnamon and nut mixture and mix in a bowl.

Now you can open the Filo.

Spread it out and cover with a layer of plastic wrap and a damp towel to keep it from drying out too much.

Now you'll need a 9 X 13 X 2 inch pan, the melted butter, and a pastry brush. (I tend to melt 1 stick at a time either in the microwave or over a low heat on the stove.) Each Filo Dough sheet will be two layers. You can cut them in half, but I always just fold them over as I go.

Each layer will get generously brushed with butter. I usually start with 3 or 4 sheets on the bottom and then start adding in a layer of filling until the filling is gone.

You should have at least 2 sheets (4 layers) on the very top of just the Filo and butter, more than that is fine too. Any excess butter just dribbles over the top. This is not an exact science.

Okay, now that all the Filo, butter, and Filling are used up we cut.

In a 9 X 13 I make squares and then cut the squares into triangles. I usually end up with 4 squares by 6 squares. Now put it in the oven for approximately 45 minutes. It should be sizzling, and browned on the edges and top. For the last 5 minutes you can turn the heat up to 400 and brown the top a little more.

Once it is done cooking pull it out and drizzle the sugar solution over the top. (This is my favorite part!) Let it sit for at least 15 minutes to soak up the syrup and cool a little.

Now you can sit back and enjoy!

