

# Bob's Baklava

## Ingredients

30 Large sheets of Phyllo Dough (9 X 14)  
1 – 2 sticks of salted butter - melted  
8 oz pistachio nuts  
2 oz walnuts  
2 oz cashew nuts  
½ cup baker's sugar  
Ground cinnamon

## Syrup

1 cup water  
2 cups sugar  
2 tablespoons lemon juice  
3 cardamom pods  
1 cinnamon stick (2")  
½ cup honey

This should be prepared at least a day or two in advanced.

## Process

### For the Syrup

Place the water, sugar, seeds slightly crushed from the cardamom pods, and the whole cinnamon stick in a small sauce pan and bring to a boil. Turn back to a simmer and cook for 15 minutes. Take off the heat and add the lemon juice and honey, mix well and let it cool, then place it in the refrigerator.

### For the Baklava

Place the nuts in a food processor and pulse them to a coarse grind. It's OK to have a few large bits. Try not to over-process. Transfer the nuts to a large bowl and add the baker's sugar mixing thoroughly.

Grease your baking dish and place 10 phyllo dough sheets one at a time brushing each sheet with melted butter as you go.

If the baking dish is smaller than the dough, you may have to trim the edges of the extra with a sharp knife.

Place half of the nut mixture on the first layer of phyllo dough spread evening. Then cover with another 10 sheets of phyllo dough brushing each layer with the melted butter as you go. Trim if necessary.

Preheat the oven to 350°.

Place the remaining nut mixture and add another 10 sheets of phyllo dough as before.

Using a very sharp thin knife cut the baklava into serving sizes. Squares are easiest. Diamond shaped are traditional, but loses some around the edges.

Place in the oven and bake for 35 to 45 minutes until lightly browned on top.

Remove from oven and while hot carefully pour ½ of the cold syrup mixture in the cut lines and around the edges of the baklava. I find it helpful to use a bulb type meat baster to dispense the syrup. Carefully brush the tops of each serving with the syrup. You may need to drizzle rather than brush depending upon the delicacy of the baklava. Dust each serving with a little bit of the ground cinnamon. Cover the dish with foil and leave out for a day or two until ready to serve.

The extra syrup can be used when served if you like a sweeter version.

Makes about 12 servings