



Sonja's Baklava

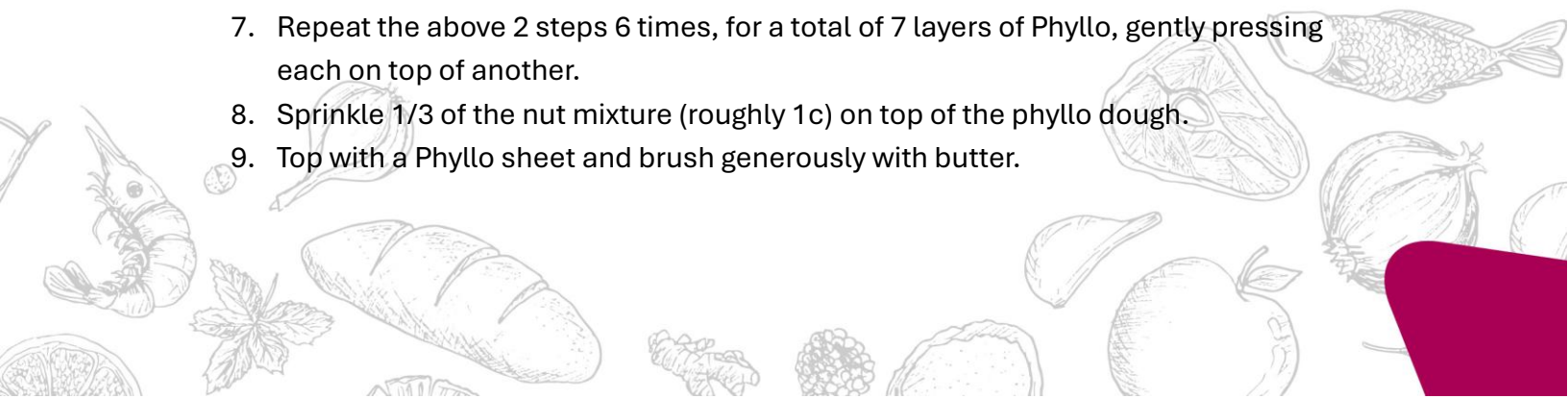
PREP: 1 Hour

INGREDIENTS:

- 8 oz. Whole Toasted Walnuts
- 8 oz. Raw Unsalted Pistachios
- 1/4 cup Sugar
- 1 tsp. Cinnamon
- 1 tsp. Cardamom
- 1/4 tsp. Nutmeg
- 1/4 tsp. Salt
- 1 and 1/4 cup Unsalted Butter - Melted
- 16 oz. Frozen Phyllo Dough
- 3/4 cup Sugar for Honey Drizzle
- 1 cup Raw Honey for Honey Drizzle
- 3" Strip Orange Peel with Pith for Honey Drizzle
- 1/2 cup Water for Honey Drizzle
- 1 Tbsp. Fresh OJ for Honey Drizzle

RECIPE INSTRUCTIONS:

1. Preheat Oven to 350°
2. In a food processor, combine walnuts, pistachios, sugar, cardamom, cinnamon, nutmeg, and salt
3. Pulse until finely chopped, leaving some nuts in larger pieces.
4. Brush a 9x13 metal baking pan with melted butter.
5. Place 1 sheet of Phyllo on the prepared pan bottom, and trim to fit.
6. Brush Phyllo generously with melted butter.
7. Repeat the above 2 steps 6 times, for a total of 7 layers of Phyllo, gently pressing each on top of another.
8. Sprinkle 1/3 of the nut mixture (roughly 1c) on top of the phyllo dough.
9. Top with a Phyllo sheet and brush generously with butter.





10. Repeat the above step 5 times for a total of 6 layers of Phyllo dough and butter.
11. Sprinkle another 1/3 of the nut mixture (roughly 1c) on top of the phyllo dough.
12. Top with a Phyllo sheet and brush generously with butter.
13. Repeat the above step 5 times for a total of 6 layers of Phyllo dough and butter.
14. Sprinkle another 1/3 of the nut mixture (roughly 1c) on top of the phyllo dough.
15. Top with a Phyllo sheet and brush generously with butter.
16. Repeat the above step 8 times for a total of 9 layers of Phyllo dough and butter.
17. Using a sharp knife, cut the Phyllo layers into 24 squares.
18. Bake at 350° until golden brown (approximately 40-45 minutes).
19. While baking, make honey syrup: in a medium saucepan, combine honey, sugar, water, and orange peel with pith.
20. Bring mixture to a boil over medium-high heat, stirring occasionally.
21. Reduce heat to medium low or simmer, stirring occasionally, until thickened - approximately 10 minutes
22. Remove from heat and stir in OJ. Discard orange peel.
23. Slowly pour warm syrup over hot Baklava, covering the entire surface.
24. Sprinkle with any remaining nut mixture.
25. Let stand at room temp for at least 4 hours before serving

