

Baklava

From Evelyn Gonsavles, Caribbean cookbook.

1 1/2 lb.	chopped walnuts
1 tsp.	Cinnamon
1/2 tsp.	freshly grated nutmeg
1 lb.	melted butter
1/2 cup	Sugar
1 tsp.	ground cloves
1 lb.	phyllo pastry leaves
SYRUP	
1 1/2 cups	Sugar
	grated rind of 1 lemon
1/4 cup	fresh lemon juice
1 1/2 cups	Water
1 cup	Honey

1. Mix together the chopped walnuts, sugar and spices.
2. Brush a large (16" x 11") pan with melted butter.
3. Layer 6 phyllo leaves in pan, brushing each with melted butter.
4. Sprinkle 1/4 of walnut mixture over phyllo.
5. Top with 4 phyllo leaves, brushing each with butter.
6. Sprinkle with 1/4 walnut mixture.
7. Repeat layers twice more, using 4 phyllo leaves for each layer.
8. After last layer of walnut mixture top with 6 phyllo leaves, brushing each with melted butter.
9. Cut baklava into diamonds using very sharp knife, dipping in water to aid cutting.
10. Bake at 350 degrees until golden, about 1 hour.

Make syrup by combining sugar, water, lemon rind and bring to a boil, cooking for about 10 minutes. Strain, cool slightly then add the honey and lemon juice.

Pour cooled syrup over baklava as soon as they come out of the oven. Store without refrigerating at least 8 hours before serving. After serving, go on a diet!!