



Photo: -Freepik.com

#### Directions continued:

3. Layer the remaining 10 pieces of phyllo on top of the nuts, brushing each with butter; brush the top piece with extra butter. Cut into the baklava to make strips, about 1 1/2 inches wide. Then make diagonal slices, about 1 1/2 inches apart, to create a diamond pattern. Bake until golden, about 1 hour.
4. Meanwhile, make the syrup: Bring the sugar, honey and 1 1/2 cups water to a boil in a saucepan over medium heat and cook, 10 to 15 minutes. Add the lemon juice and boil 2 more minutes, then let cool slightly.
5. Pour the syrup over the warm baklava; let soak, uncovered, at least 6 hours or overnight. Garnish with nuts.

#### Nutritional analysis per serving:

Calories 368 calories  
Total Fat 25g  
Saturated Fat 9g  
Carbohydrates 36g  
Dietary Fibre 1g  
Sugar 28g  
Protein 4g  
Cholesterol 35mg  
Sodium 69mg

#### Baklava

Source: Michael Symon

