

# Baklava

Yields 40 pieces

## Ingredients for the Baklava:

- 1 pound pistachios and/or walnuts, coarsely ground, plus more for garnish
- 1/2 teaspoon ground cinnamon, or to taste
- 1 cup ground crackers or breadcrumbs
- 4 sticks unsalted butter, melted
- 16 sheets phyllo dough (thawed, if frozen), cut in half

## For the Syrup:

- 3 cups sugar
- 1 6-to-8-ounce jar honey
- 1 to 2 tablespoons fresh lemon juice

## Directions:

1. Position a rack in the lower third of the oven; preheat to 350 degrees F. Combine the nuts, cinnamon and ground crackers in a bowl.
2. Brush a 9-by-13-inch baking dish with some of the butter. Layer 10 pieces of phyllo in the dish, brushing each piece with butter before adding the next (keep the remaining dough covered with a damp towel). Sprinkle a quarter of the nut mixture over the dough. Layer 4 pieces of phyllo on top, brushing each with butter before adding the next; sprinkle with another quarter of the nut mixture. Add 4 more phyllo pieces on top, brushing each with butter, then add another quarter of the nut mixture, 4 more pieces of phyllo with butter, and the remaining nuts.

