

## **Baklava**

*From Hanina Mathalon*

Fillo dough sheets, 1 package  
1 cup vegetable oil

### Filling

2 cups almonds chopped  
1 cup walnuts chopped  
1/2 teaspoon ground cardamom  
1/3 cup rose water  
1/2 cup sugar

### Syrup

1 cup sugar  
1/2 cup water  
1/2 teaspoon lemon juice  
1/2 teaspoon honey  
3 tablespoons rose water

Mix all the filling ingredients together; set aside.

Combine all syrup ingredients in a small pan and cook over low heat. Bring to a boil then remove from heat to cool.

Preheat the oven to 350° F.

Layer 8 sheets of fillo dough evenly. Place half the filling on top of the 8 fillo sheets. Layer another 8 sheets of fillo dough on top of filling. Place remaining filling on top. Finish with another 8 layers of fillo dough. (When finished there will be 3 layers of fillo and 2 of filling.) Pour cup of oil on the layers. Cut in diamonds.

Bake the baklava until golden brown about 1/2 hour. Remove the baklava from the oven.