

Malfouf (A Light Baklava)

By Yvette Dabby

Dough

1 lb. fillo dough

1/2 stick melted margarine

Filling

2/3 lb. almonds

1/3 lb. walnuts

1 cup sugar

1 teaspoon cardamom

2 tablespoons rose water

Directions

Preheat oven to 350°.

Mix nuts, sugar, rose water, and cardamom.

Fold one fillo sheet in half lengthwise.

Place 2 tablespoons of filling at one end.

Roll up the fillo around the filling.

After rolling, pinch ends together.

Arrange rolls in baking tray.

Melt margarine.

Top each roll with one teaspoon of margarine.

Bake for 20 minutes.