

Baklava

From Hanina Mathalon

Filling

2 cups chopped almonds
1 cup chopped walnuts
½ teaspoon ground cardamom
1/3 cup rose water
½ cup sugar

Syrup

1 cup sugar
½ cup water
½ teaspoon lemon juice
½ teaspoon honey
3 Tablespoons rose water

Filo dough sheets, 1 package
1 cup vegetable oil

Directions

Mix all the filling ingredients together and set aside.

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

Preheat oven to 350 degrees.

Layer 8 sheets of filo dough evenly. Place half the filling on top. Layer another 8 sheets of filo on top of the filling. Place remaining filling on second layer of filo. Finish with a third 8 layers of filo dough. Pour cup of oil on the layers. Cut in diamonds.

Bake the baklava until golden brown, about ½ hour. Remove from the oven. Pour room temperature syrup over the top.