Baklava

Syrup:

¼ C + 2 T granulated sugar

½ C water

¾ C honey

1 lemon

1 stick cinnamon

Put above ingredients in a pot, bring to a boil and let simmer for 10 min.

Remove from heat and strain.

¾ C chopped walnuts

1 box phyllo dough

1 ½ sticks butter, melted

Brush pan with butter, place sheet of phyllo dough on pan, brush with butter. Repeat for a total of 6 sheets of phyllo, ending with melted butter.

¼ C granulated sugar

½ tsp. ground cinnamon

Mix sugar and cinnamon together.

Sprinkle half of the sugar and half of the nuts on top of the layered phyllo.

Add 6 more layers of phyllo, interspersed with melted butter like the first stack.

Cut before baking.

Bake 30 minutes at 350 degrees

Pour cooled syrup over the top and let set.