

Baklava with Books Tea

TOTAL COOKING TIME: 1 hour 30 minutes

FOR THE BAKLAVA:

1 pkg phyllo dough (16 oz), thawed
1 C unsalted butter, melted
2 C mixed nuts (pecans, almonds, peanuts), finely chopped

1 † ground cinnamon
1/4 † ground cloves

FOR THE SYRUP:

1 C water
1 C sugar
1/2 C honey

1/2 C brewed Books tea (blend of almond oolong, hazelnut, and chestnut teas)
1 † vanilla extract
1 strip lemon peel

PREPARE THE SYRUP: In a saucepan, combine the water, sugar, honey, brewed Books tea, vanilla extract, and lemon peel. Bring to a boil, then reduce the heat and simmer for about 20 minutes. Remove from heat and let cool completely. Remove the lemon peel before using.

PREPARE THE NUT MIXTURE: In a bowl, combine the finely chopped pecans, almonds, peanuts, ground cinnamon, and ground cloves. Set it aside.

ASSEMBLE THE BAKLAVA: Preheat your oven to 350°F (175°C). Brush a 9x13-inch baking dish with melted butter. Lay one sheet of phyllo dough in the dish and brush with melted butter. Repeat with 7 more sheets, brushing each with butter. Sprinkle a thin layer of the nut mixture over the phyllo. Top with two more sheets of phyllo, brushing each with butter. Repeat the layering process, alternating between the nut mixture and two sheets of phyllo, until all the nuts are used. Finish with 8 sheets of phyllo, brushing each with butter.

CUT AND BAKE: Using a sharp knife, cut the baklava into diamond or square shapes. Bake in the preheated oven for 45-50 minutes, or until the phyllo is golden brown and crisp.

ADD THE SYRUP: Remove the baklava from the oven and immediately pour the cooled syrup evenly over the hot baklava. Let it soak in and cool completely before serving.