

Yia Yia's Baklava

A family-inspired, event-worthy dessert layered with buttery phyllo, spiced nuts, and fragrant syrup ' built with intention and meant to be shared.

Yield: 44 servings

Bake Time: 40-60 minutes at 350°F

Final Internal Temp: 200°F (minimum)

Baklava Filling - Ingredients

- 14.5 oz walnut halves and pieces
- 3 oz organic pistachios
- 1.33 Tbsp ground cinnamon
- 0.5 tsp ground cloves
- 0.5 tsp kosher salt

Instructions:

1. Combine all ingredients in a food processor and pulse until the nuts are the size of a grain of rice.
2. Store in a dry container at room temperature.

Baklava Syrup - Ingredients

- 3.5 cups water
- 3.5 cups granulated sugar
- 0.5 cup + 1.33 Tbsp honey
- 1.75 tsp lemon zest
- 0.875 tsp pure vanilla extract

Instructions:

1. Combine all ingredients in a pot over medium-high heat. Simmer 10 minutes.
2. Use warm or at room temp. If prepared ahead, cool and bring to room temp before use.

Clarified Butter - Ingredients

- 1 lb 11 oz unsalted butter

Instructions:

1. Melt butter, let solids fall to bottom.
2. Strain and keep hot or store cold.

Baklava Assembly - Additional Ingredient

- 2 lbs phyllo dough (keep covered with damp cloth)

Equipment

- Half sheet pan
- Sheet pan extender
- Parchment paper
- Offset spatula
- Sharp knife

Layering Instructions:

1. Brush parchment-lined pan with clarified butter.
2. Layer phyllo sheets, brushing each with butter:
 - Bottom: 12 sheets, 6 oz filling
 - Second: 10 sheets, 6 oz filling
 - Third: 10 sheets, 6 oz filling
 - Top: 12 sheets

Total: 44 layers, 18 oz filling.

Scoring & Baking:

1. Score into diamonds (8x10 cuts = 44 pieces).
2. Bake at 350°F for 40-60 minutes to 200°F internal.

Final Soak:

Ladle syrup over immediately after baking.

Cool & Serve:

Let cool completely. Chill if holding. Use offset spatula to serve.

Serving Size: 1 piece (approx. 2.6 oz)