BAKLAVA

In a large mixing bowl add the following ingredients:

1. oz. chopped walnuts 1 lb. package fillo dough
2. Tbs. Ceylon Cinnamon 4 oz. honey

 1 Tbs. and 1.5 tsps. Raw Sugar 2.5 oz. filtered water

 1/2 lb. of unsalted butter Maraschino Cherries

 (melted)

Preheat oven to 350 Degrees.

In a bowl combine walnuts, cinnamon, sugar and ½ of melted butter.

Take out your sheets of fillo dough from a 1lb. package. Make sure they are fully thawed in the refrigerator and leave out for 10 minutes at room temperature.

Spread your fillo and count 4-5 sheets from the bottom to make sure you have enough to place on top. Fold the corner so you know when you reach that point while you are layering the fillo with the nut mixture.

Butter the bottom of the pan (9x13) and brush each sheet of fillo with the butter. Placing the first sheet at the bottom of the pan and layer alternating sides to cover the pan. Use about 4-5 sheets for the bottom layer. Add some of the mixture. Butter another sheet and alternate with mixture. When you get to your fold or once you have run out of mixture.

Brush each sheet with butter and layer on top. Fold the sheets on the bottom. Spread the remaining butter on top. Score it in on the diagonal. This will allow the mixture to cook between the layers. Cover with parchment paper and bake for ½ hour.

Remove the parchment paper and, lower the temperature to 325 degrees and cook for another ½ hour or until the top is golden brown. Let the Baklava cool.

While the baklava is cooling, use a superior quality honey with filtered water in a saucepan and bring to a low boil.

Pour the hot syrup on the cooled baklava and let sit until all of the syrup has been absorbed. Cut on a diagonal and decorate with maraschino cherries.