

## Baklava

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

### Ingredients

- 1 package phyllo sheets
- 4 cup walnuts, chopped
- 1 cup pistachios, chopped
- 1 tsp. cinnamon
- 1 1/2 sticks of butter, melted
- 2 cup honey
- 1/2 cup sugar
- 3 tsp. vanilla
- 1 stick butter



### Instructions

1. Pull the phyllo package out of the freezer as directed on the package to allow the proper time to thaw.
2. Generously butter a 9x13 baking dish.
3. Chop walnuts and pistachios, throw them into a bowl and toss with cinnamon and set to the side.
4. Melt 1 1/2 sticks of butter in a glass bowl and set aside for assembly with a pastry brush.
5. Once the phyllo dough is thawed, pulling up two sheets at a time. Brush an entire side with butter and place in the baking dish, butter side down.
6. Continue with 2 more sets of buttered phyllo sheets, leaving you with a total of 6 in the bottom of the pan.
7. Pour a layer of nuts over the buttered phyllo dough base.
8. Grab 2 more phyllo dough sheets, butter one side and place butter side down
9. Brush top with butter.
10. Sprinkle another layer of nuts.
11. Continue this process until you are out of nuts.
12. Once you are out of nuts, you will want to repeat what you did to start, 6 sheets total, two at a time, buttered side down.
13. Before you bake, slice the baklava into small diamond-like shapes.
14. With a very sharp knife that has been dipped into cool water, cut lengthwise into four sections, then cut diagonally into 1 1/2 inch sections until you have created diamonds.
15. Bake at 350°F for 45 minutes
16. While the baklava is baking, melt the honey, sugar, butter and vanilla in a small pan over medium heat until the sugar has melted.
17. Once the baklava has finished baking, pour the honey mixture over all of the baklava. It will seem like a lot, however, the baklava will continue to “soak up” the honey sauce while it sits for 3 hours of rest.