

Baklava is a type of Greek pastry traditionally made with phyllo dough, honey, nuts, and orange essence. This is a great breakfast treat, serve with coffee.

Baklava

For the Baklava:

- 1 pound (approximately 3 cups) blanched almonds, coarsely ground
- 1 cup sugar
- 2 cups (4 sticks) unsalted butter
- Peel of 1 orange, grated finely
- 1 1/2 pounds phyllo dough

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For the syrup:

- 4 cups sugar
- 2 cups water
- 1 tablespoon freshly grated lemon peel
- Juice of 1 lemon (about 3 tablespoons)

To make the baklava: In a bowl, combine nuts with the sugar. Add the orange peel and set mixture aside.

Brush a 9×13 inch baking pan along the bottom and sides with some of the melted butter.

Place one sheet of phyllo in the pan.

Brush the phyllo generously with the melted butter. Repeat layering and brushing with butter 8 sheets of phyllo, working quickly.



While baklava was originally considered a food for the wealthy, today it can be found in many pastry shops and Greek specialty stores all over the world.

[Cookie Gift Baskets](#) features fresh-baked cookies in basket, tin, or box arrangements. Whether it's a birthday, get well, or other occasion, we've got lots of great ways to make them smile. Any occasion is better with cookies!

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Birthday Candles Cookie Box



There are no candles to blow out, but there's plenty of treats in this gift. Our festive box features a birthday motif of candles, streamers and confetti, not to mention it says "Happy Birthday!" on the side too. The box is filled with a variety of fresh-baked cookies (including birthday cake cutouts as shown) for them to enjoy or share on their big day.

Price: \$ 22.00 - \$ 57.00

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Sprinkle approximately $\frac{1}{2}$ cup (more or less according to taste) of the nut mixture evenly across the top.

Layer 3 more phyllo sheets, brushing each sheet with melted butter. Then sprinkle nut mixture evenly across the phyllo. Repeat this step until you run out of nut mixture.

After the last of the nut mixture, layer 8 more sheets of phyllo, brushing each sheet with butter. Cover the pan and place in the fridge for approximately 1 hour.

Preheat oven to 300 degrees F.

When the baklava is chilled, remove the pan from the fridge. Using a long, very sharp knife, Cut the baklava into small diamonds: First make 6 evenly spaced lengthwise cuts. Cut straight down until the tip of the knife touches the bottom of the pan, and keeping the knife straight, cut in a straight line all the way. Next, begin at the upper left end and cut diagonally across the lengthwise cuts to form diamonds, starting in one corner and making cuts until you reach the opposite corner. You should have about 48

diamonds.

Bake 90 minutes or until golden brown.

To make the syrup: Mix the sugar and water in a medium saucepan, Add the lemon peel.

Bring the mixture to a boil. Reduce heat to low and simmer 15 to 25 minutes, until the syrup thickens. Remove from heat and remove the lemon peel with a slotted spoon.

Add the lemon juice and stir. Set the syrup aside to cool.

Remove the baklava from the oven and spooned the cooled syrup evenly over the hot baklava.

Cover and allow to rest, at least several hours and preferable overnight, at room temperature, before serving.

