

Arabian Baklava

Indulge in the rich flavors of this traditional Arab dessert with layers of phyllo pastry, nuts, and sweet syrup.



Dessert

Arab

45 min

Total time

Medium

Difficulty

320

kcal / serving

Ingredients

- 1/2 cup chopped mixed nuts
- 1/4 cup melted butter
- 5 sheets phyllo pastry
- 1/4 cup honey
- 1/4 cup water
- 1/4 tsp lemon juice

Steps

- 1 Preheat the oven to 350°F (175°C).
- 2 Brush a baking dish with some melted butter.
- 3 Layer 2 sheets of phyllo pastry in the dish, brushing each with butter.
- 4 Sprinkle half of the chopped nuts over the pastry.
- 5 Repeat the layering process with the remaining pastry and nuts.
- 6 Cut the baklava into diamond shapes.
- 7 Bake for 25-30 minutes or until golden brown.
- 8 While baking, combine honey, water, and lemon juice in a saucepan and simmer until slightly thickened.
- 9 Pour the syrup over the baked baklava.
- 10 Allow to cool before serving.