

Classic Baklava

Indulge in this traditional Middle Eastern dessert, featuring layers of crisp, buttery filo pastry filled with a rich mix of chopped nuts and sweetened with a fragrant syrup. Baklava is perfect for concluding any meal with its delightful crunch and deep, honeyed flavor.


70 min

Total time

Medium

Difficulty

420

kcal / serving

Ingredients

- 1/2 package of filo dough (about 20 sheets)
- 1/2 cup melted unsalted butter
- 1/2 cup mixed nuts (such as walnuts, pistachios, and almonds), finely chopped
- 1/4 teaspoon ground cinnamon
- For the syrup:
 - 1/2 cup water
 - 1/2 cup sugar
 - 1/4 cup honey
 - 1/2 teaspoon vanilla extract
 - 1 strip of lemon peel

Steps

- 1 Preheat your oven to 350°F (175°C).
- 2 Brush a small baking dish with some of the melted butter.
- 3 Lay two sheets of filo in the dish, brushing each with butter before adding the next.
- 4 Mix the chopped nuts with cinnamon and sprinkle a thin layer over the filo.
- 5 Repeat the layering process (filo, butter, nuts) until all ingredients are used, finishing with a layer of filo.
- 6 Using a sharp knife, cut the baklava into diamond or square shapes.
- 7 Bake in the preheated oven for about 40 minutes or until golden and crisp.
- 8 While the baklava bakes, make the syrup by combining water, sugar, honey, vanilla, and lemon peel in a small saucepan. Bring to a boil, then simmer for about 10 minutes.
- 9 Remove the baklava from the oven and immediately pour the hot syrup over it.

Allow to cool completely before serving.