

## Moroccan Orange Blossom Water Baklava Recipe

- Ingredients
  - One 16 ounce package phyllo dough
  - 1 teaspoon ground cinnamon
  - 2 cups chopped walnuts
  - 1 cup melted butter
- Baklava Syrup
  - 1 1/2 cups granulated sugar
  - 3/4 cup water
  - 1tbs lemon juice
  - 2 tsp orange blossom water

### Directions for Syrup

1. In a small heavy saucepan, combine sugar, water and lemon juice and bring to a boil over medium high heat. Reduce heat to low and simmer for 5 minutes.
2. Remove from the heat and add the orange blossom water (measure away from the pan so spills don't happen in your syrup!).
3. Pour the syrup into a heatproof container and refrigerate to cool completely.

Preheat oven to 350° F. Butter a 9x13 inch baking dish.

Mix cinnamon and walnuts in a medium bowl, set aside.

Unroll phyllo cut into two equal halves. Cover phyllo with a slightly moist cloth while assembling to keep from drying out.

Place 2 sheets of phyllo in the bottom of the prepared dish, brush generously with butter, and sprinkle cinnamon and walnut mixture on top.

Repeat layers.

Cut baklava into desired serving sizes and bake 45-50 minutes.

When the baklava is removed from the oven immediately evenly pour syrup (reheated to a boil) over the finished pastry. Allow cooling before serving.

Serves 12