**Angela’s Baklava Recipe**

**Syrup:**

1 cup water

1 cup sugar

1 cup honey

1 tsp lemon juice

½ teaspoon vanilla extract

Bring to a boil and let cool or refrigerate.

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**Nut Mixture:**

2 cups walnuts chopped (use food processor)

½ cup sugar

½ teaspoon cinnamon

1/8 teaspoon ground cloves

Mix ingredients together and set aside.

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**Fillo Sheets and Assembly:**

Butter 9x13 pan

Lay down a sheet of Fillo and brush with butter (repeat 7-8 times)

Press down on layers

Sprinkle about ½ cup of walnut mixture over layers

Lay down a sheet of Fillo and brush with butter (repeat 4 times)

Press down on layers

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Sprinkle about ½ cup of walnut mixture over layers

Lay down a sheet of Fillo and brush with butter (repeat 7-8 times)

Score pastry in diamond shapes

Brush with butter

Bake @ 350 degrees for about 30 minutes

Pour chilled syrup over hot pastry

Cool completely and serve :)

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