

Cashew Baklava Recipe



Ingredients

- 1-1/2 cups salted cashews
- 1-1/2 cups chopped walnuts
- 1/2 cup sugar
- 1 teaspoon ground cardamom
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 2/3 cup butter, melted
- 16 sheets phyllo dough (14 inches x 9 inches)

Syrup:

- 1-1/3 cups sugar
- 2/3 cup water
- 2/3 cup honey
- 3 lemon slices
- 2 whole cloves
- 1/2 teaspoon ground cinnamon

Instructions

- For filling, in a food processor, combine the cashews, walnuts, sugar, cardamom, cinnamon and allspice. Cover and pulse until nuts are finely chopped. Brush a 13-in. x 9-in. baking pan with some of the butter. Unroll phyllo dough; trim to fit into pan.
- Layer four sheets of phyllo dough in prepared pan, brushing each with butter. (Keep remaining dough covered with plastic wrap and a damp towel to prevent it from drying out.) Sprinkle with a third of the nut mixture. Repeat layers twice. Top with remaining phyllo dough, brushing each sheet with butter.
- Using a sharp knife, cut into 24 triangles. Bake at 350° for 20-25 minutes or until golden brown.

Meanwhile, in a large saucepan, combine the syrup ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes, stirring occasionally. Discard lemon slices and cloves. Pour over warm baklava. Cool completely on a wire rack. Cover and let stand overnight.