

Adapted from [Celtnet Recipes](#).



Baklava

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2 c walnuts, finely chopped
1 c sugar
2 c ghee, melted
2 T cinnamon
1 T orange blossom water
1 package of phyllo dough (1 lb. package), thawed

Sharbat

2 c sugar
1 c water
2 T lemon juice
2 T orange blossom water

Mix the walnuts with 1 cup of sugar, 1/4 cup of ghee, cinnamon and orange blossom water and set aside. Preheat the oven to 400F.

Grease a 9"x13" baking dish. Take one sheet of phyllo dough, fold it in half and place it in the baking dish. Brush the phyllo sheet with the melted ghee. Repeat this process until half of the phyllo sheets are used. (Side note: place a damp towel over the unused phyllo sheets to prevent them from drying out.) Next pour the nut mixture into the baking dish and spread evenly. Continue with the remaining phyllo sheets by folding one sheet, brushing with ghee and repeating until each sheet has been used. Pour the remaining ghee over the top of the baklava.

Next using a sharp knife, cut diagonally through the phyllo beginning in the left hand corner and cutting toward the right. Continue slicing with parallel lines about 1-1/2" apart on either side of the first cut. Then rotate the pan and slice rows about 2" wide. Bake the baklava for 5 minutes at 400F and then turn the heat down to 300F and cook for another 50 minutes, or until phyllo is golden brown.

While baklava is baking, prepare the sharbat by combining the sugar and water in a sauce pan over medium heat. Stir constantly for 10 minutes. Remove from heat and add the lemon juice. Return to the burner until the mixture is boiling. Once the syrup boils, remove from the heat and stir in the orange blossom water. Set aside to cool while baklava bakes.

Once the baklava is ready, remove from the oven and spoon the sharbat evenly over the dish. Let set until cool and recut baklava along the original lines all the way through.