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# Baklava

*Sendik's Fine Foods*

*Internet Address: Access our online cookbook at [www.sendiksfinefoods.com](http://www.sendiksfinefoods.com).*

**1/4 teaspoon sugar**  
**1 teaspoon lemon zest**  
**1/2 teaspoon ground cinnamon**  
**1 pound phyllo dough**  
**1/2 pound unsalted butter, melted**  
**3 cups pistachio nuts, coarsely chopped**  
**1 1/4 cups sugar**  
**1 1/4 cups water**  
**1/2 cup honey**  
**1 tablespoon Sendik's fresh lemon juice**  
**3 tablespoons orange zest**

Preheat oven to 325 degrees. Butter the bottom and sides of 13x9 inch pan. Mix together the sugar, lemon zest and the cinnamon. Unroll the phyllo dough. Place a piece of plastic wrap over the sheets. Place two sheets of dough in the bottom of the pan. Using a pastry brush, brush with melted butter. Place two more sheets on top, brush with butter. Add two more sheets brush with butter. Sprinkle with half the pistachios and then half of the sugar mixture. Cover with 6 sheets of phyllo dough, putting down two, brush with butter, two more sheets etc. Cover with the remaining pistachio nuts and the remaining sugar mixture. Cover with remaining phyllo dough, adding two sheets at a time, brushing only the second sheet with butter. Once you have all sheets added, brush the top with butter. With a sharp serrated knife cut into squares or the more traditional diamond cut.

Bake at 325 degrees for 30 minutes, reduce heat to 300 degrees and bake for an additional 45 minutes or until a golden brown.

In a saucepan heat the sugar, water, honey, lemon juice, and the orange zest. Simmer until it becomes slightly thickened syrup, about 15 to 20 minutes. Strain and cool slightly. When the syrup is still warm but not hot, pour evenly over the entire pan of baklava. Let cool completely at room temperature for 4 to 5 hours. Enjoy!

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**Desserts**