

BAKLAVA



INGREDIENTS

- 2 cups of crushed almonds
- 5 tablespoon sugar
- 1 teaspoon cloves and cinnamon
- 6 sheets of dough
- ½ cup melted milk butter and a little more for the pan

SYRUP

- 2 cups of sugar
- 1½ cup of water
- 1 tablespoon lemon juice



1. Preheat the Oven at 170 ° C



2. Mix in a bowl the almonds, the sugar, cloves and cinnamon. (this is the mixture)



3. Butter a small baking pan.



4. Place one sheet of dough in the pan, butter it and add some of the mixture. Repeat until all the sheets are placed in the small baking pan.



5. Add butter on top.



6. Bake for 30 mins and baklavas is ready for the syrup!

SYRUP



1. Add all the ingredients in a pot and boil in medium heat.



2. Boil for 6 to 7 mins.



3. Let the syrup cool down and add it on the baklava spoon by spoon.



4. Let the baklava to cool for an hour and then it's ready to be served!!!! Enjoy!