

TIM FARMER'S COUNTRY KITCHEN

BAKLAVA

1/2 cup pecans, chopped
1/2 cup almonds, chopped
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
1 tablespoon sugar
1 1/2 sticks butter, melted
1 roll phyllo dough sheets, thawed
Honey



Mix together nuts, seasonings and sugar until smooth and set aside.

Melt butter and set aside. Roll out phyllo dough and cut sheets in half. Brush butter in bottom on square baking dish (9x9) and top with two half sheets of phyllo. Brush with butter and repeat with 2 more half sheets of phyllo. Continue layering with phyllo and butter until you reach 10 total sheets. Take 1/3 of nut mixture and sprinkle over top from edge to edge. Then repeat with 10 more layers of phyllo and butter. Add 1/3 more of nut mixture and repeat with 10 final layers of phyllo and butter. Cut into 25 squares. Coat top with honey and let it drip down inside of cuts. Bake in 325 degree oven for 45 minutes. Remove and let cool fully before removing from pan. Drizzle with more honey and nuts before serving if desired.