

Baklava

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Phyllo Dough

1 1/3 c. all-purpose flour
1/8 t. salt
1/2 c. less 1 T. water
2 T. canola oil, plus additional for coating the dough
1/2 t. cider vinegar

Add the dry ingredients into the bowl of a stand mixer.
Combine the wet ingredients together in a separate bowl.
With the paddle attached, slowly add the liquid ingredients to the dry ingredients.
Once all ingredients are incorporated, change to the dough hook and beat the dough until very smooth, about 10 minutes.
Coat the dough with oil, wrap in plastic wrap and let rest for 30 to 120 minutes before using or freeze the dough and let thaw completely before use.

I froze mine for a week and then let it thaw for several hours before rolling out.
I pinched off about a golf ball size of dough and rolled it through the pasta roller several times starting with the thickest setting and ending on the thinnest setting.

I laid the rolled dough on lightly floured sheets of parchment and layered the parchment and phyllo dough as I went until all the dough was rolled out.

Baklava Filling

1 1/2 c. roasted pecans
1/3 c. sugar
1 t. cinnamon

Combine these ingredients in a food processor and pulse until coarsely ground.
Set aside.

Baklava Syrup

3/4 c. honey
3/4 c. water
3/4 c. sugar
1 t. cinnamon

1/3 small organic lemon

Combine all ingredients together in a medium saucepan on medium high heat. Boil for 10 minutes and remove from heat and let cool until needed.

Assembling the Baklava

In preparation for assembly have the following items ready;

rolled phyllo dough
filling
syrup
1/2 c. melted butter and silicone brush
9 x 5 baking pan

On a floured surface, lay out one piece of rolled dough. Brush with melted butter. To one of the short ends, add 2 T. of filling and roll over.

Brush with butter, roll and brush with butter.
Continue this way until the piece of dough is completely rolled up.
Gently place roll in buttered baking pan.
Do all rolls this way, fitting them snugly in the pan.
Bake at 350 degrees Fahrenheit for about 20 minutes or until golden brown.
Remove from oven and carefully pour the syrup over the rolls.

It will appear like the rolls are *swimming* in syrup but let them sit overnight and when you wake up the syrup will be absorbed into the rolls.

I stored mine for a week at room temperature and they still tasted great.