

## **Baklava**

1 pack of phillo pastry  
2 cups of broken nuts (pistachios, pecans, almonds).  
1 teaspoon of cinnamon  
2\4 cups of sugar  
1\2 cup of oil.

### Syrup

1 cup of sugar  
1 cup of water  
Juice from one lemon

1. Place one layer of phillo leaf on an oven baking dish.
2. Wrinkle four additional phillo leafs and place them on the first leaf and above them place another leaf like the first one.
3. Stir the nuts with the sugar and the cinnamon and pour it evenly on the phillo.
4. Repeat steps 1 and 2.
5. Cut the phillo to squares, pour the oil evenly on top and put it in the oven. 180 degrees for 30 minutes or until it turns brown.
6. Meanwhile, prepare the syrup by boiling all the ingredients in a pot. Keep it boiling for 5 minutes.
7. Spill the syrup on the baklava as soon as it gets out of the oven.