**Baklava**

16 oz pkg phyllo dough

16 oz chopped nuts

1 cup butter, melted

1 tsp cinnamon

1 cup water

1 cup sugar

1 tsp vanilla extract

½ cup honey

Preheat oven to 350. Spray 9 x 13 pan.

Asst Cook makes the sauce by boiling sugar and water until sugar is melted. Add vanilla and honey. Simmer for 20 minutes. Cool sauce.

Main Cook chops nuts and tosses with cinnamon.

Open phyllo dough and cover with the plastic package the it came in and a damp cloth to keep from drying out while you work. Unroll phyllo dough and place 2 sheets in pan, brush delicately but thoroughly with melted butter.

Repeat until you have 8 sheets layered. Sprinkle 2-3 tablespoons of nuts on top. Top with two sheets of dough, butter, nuts, layering as you go. The top layer should be about 6=8 sheets deep.

 Using a sharp knife, cut into squares all the way to the bottom of the pan. Cut 4 long rows, then cut into =cut squares into triangles.

Bake for 50 min. or until golden and crisp.

When baklava is done, spoon sauce over it. Let cool.