**Greek Baklava**

Ingredients:

* 400g chopped nuts
* 1 teaspoon ground cinnamon
* 2 packets filo pastry
* 250g butter melted
* 250ml water
* 125ml honey



Grease the tray with butter

And then begin to layer filo

pastry sheets. Coat with butter.



Sprinkle with nuts and repeat.

Cut into diamond shapes before

putting in oven for 25 minutes



Pour over syrup made from sugar, water

And honey and allow to cool.

Now for the taste testing by my family!

Mummy: “Wow, this is delicious!!”

Daddy: “What a fantastic dish you have

Created, much better than any shop bought

version I have tried.”

Imogen: Yummy! 10/10