
KITCHEN CONNAISSEUR

Almond Baklava With Maple Cappuccino Syrup



Baklava is the grandest of Middle Eastern pastries! Our version is sweet, syrupy and easy to prepare...that is, as long as you're not frightened of working with phyllo pastry. Don't be - it is a very forgiving dough. In this recipe we have used ground almonds, but finely chopped walnuts or pistachios are equally good.

Makes 24 small or 12 large diamonds or squares. Freezes well.

ingredients

1 16oz package	Phyllo dough – frozen
1 cup	Butter- unsalted
1/2 pound	Almonds- finely ground
1 cup	Sugar - white
1 Tbsp	Cinnamon - ground
3/4 cup	Water
1 cup (1 250ml jar)	Maple Cappuccino Sauce
2 Tbsp	Lemon juice - freshly squeezed

instructions

1. Remove the phyllo from the freezer and thaw according to package instructions.
2. Preheat oven to 350° F. Butter the bottom and sides of a 9"x12" baking dish.
3. Melt the butter in the microwave or on the stove top. Set aside.
4. In a bowl, using a large spoon mix the ground almonds sugar and cinnamon together. Set aside.
5. Unroll the phyllo dough, cut the whole stack in half along the natural crease stack into one pile and then trim to fit the baking dish. Cover the phyllo with a dampened cloth to keep it from drying out as you work. Place a sheet of dough in the pan. Brush the melted butter over the dough. Repeat until there are 8 sheets layered. Sprinkle 2-3 tablespoons of the almond mixture on top. Top with a sheet of dough and butter; top with a second sheet of dough and butter, almond mixture; continue layering until you run out of almond mixture. The top layer should be about 6-8 sheets of phyllo and butter like the bottom

layer.

6. Using a sharp knife cut into diamond or square shapes all the way to the bottom of the pan. Bake for approximately 50 minutes, or until the baklava is golden and crisp.

7. In a sauce pan mix the water, Maple Cappuccino Sauce, and lemon juice. Bring to a boil.

8. Remove the baklava from the oven and immediately spoon the hot sauce over it. Let cool and plan to serve cold. Leave it uncovered as it gets soggy if it is wrapped up. Serve in cupcake papers.