



...from Marky Maypo's kitchen to yours

Baklava

2 lbs pecans or almonds, coarsely ground

1 cup sugar

Grated rind of 1 orange

1 1/2 tsp cinnamon

Dash allspice

1/4 tsp ground cloves

1/2 cup **Maypo** Farina

1 1/2 to 2 lbs melted sweet butter

1 1/2 lbs phyllo dough pastry

Whole cloves

SYRUP:

4 cups water

4 cups sugar

1 cinnamon stick

Rind of a whole orange

2 lb jar of honey

Preheat oven to 300F. Combine nuts, sugar, orange rind, cinnamon, allspice, cloves and **Maypo** Farina. Mix well. Grease 11x17 inch pan with melted butter. Line pan with 4 phyllo, brushing butter on each as it is placed in pan. Sprinkle with a thin layer of nut mixture. Cover with another phyllo and nut mixture, making sure each phyllo is brushed with butter. Finish with 6 phyllo to form diamond shapes. Then stick a whole clove into center of each diamond.

Heat remaining butter until sizzling; do not burn. Pour over entire pan. Bake at 300F for 1 hour. Pour warm syrup over the baklava which has been slightly cooled.

Syrup: Boil water, sugar, cinnamon stick and rind of a whole orange and cook into medium syrup. Remove from heat and add honey.

