Easiest Rolled Baklava Recipe!

Nutrition Facts
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Amount Per Serving	
Calories 347	Calories from Fat 207
	% Daily Value*
Fat 23g	**35%**
Saturated Fat 8g	**40%**
Cholesterol 27mg	**9%**
Sodium 98mg	**4%**
Potassium 93mg	**3%**
Carbohydrates 36g	**12%**
Fiber 2g	**8%**
Sugar 33g	**37%**
Protein 3g	**6%**
Vitamin A 312IU	**6%**
Vitamin C 1mg	**1%**
Calcium 25mg	**3%**
Iron 1mg	**6%**

Step 1:

In a food processor, chop walnuts into tiny pieces

Step 2:

Place chopped walnuts with confectioners' sugar and cinnamon, toss to combine. In a separate bowl, melt butter.

Step 3:

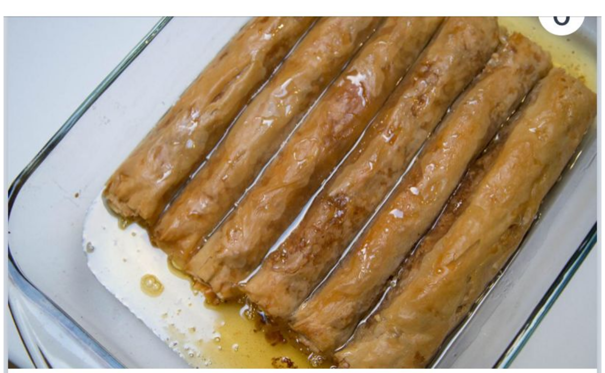
Lay out one filo sheet at the time, brushing with melted butter. Cover the buttered sheet with another sheet, while brushing butter again. Repeat with a third sheet. You should have three buttered sheets.

Step 4:

Apply ⅓ cup of walnut mix onto the buttered sheet, spread evenly over the sheet. Roll up tight into a roll and set it on a baking dish. Repeat until you run out of ingredients

Step 5:

Brush Baklava with melted butter. Bake it at 375°F for 25 minutes.



Step 6:

In a small pot, combine sugar and water, cook on low heat for about 10 minutes. Add honey and stir to melt. Pour liquid mixture over baklava and set to rest for at least 3 hours.