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*by ewfood*

## Chocolate Baklava



## Ingredients

For the Baklava: 1 pkt. frozen phyllo pastry sheets, thawed

10oz. butter, melted

1lb. finely chopped walnuts

12 oz. miniature semisweet chocolate chips

5.3oz. sugar

1½ tsp. ground cinnamon

1 tsp. grated lemon zest

For the syrup: 6fl oz. fresh squeezed orange juice

3.5oz. sugar

4fl oz. water

6oz. honey

1fl oz. lemon juice

## Preparation

- 1 Preheat the oven to 180°C and grease a 15x10x1 inch baking pan
- 2 layer 8 sheets of phyllo pastry, one at a time and brush each with melted butter
- 3 in a bowl mix the nuts, chocolate, sugar, cinnamon, and lemon rind
- 4 Sprinkle 2 cups of this mixture on top of the phyllo
- 5 add four more sheets of buttered phyllo as before
- 6 top these with two more cups of the nut mixture
- 7 add four more sheets, each brushed with butter and top with the remaining nut mixture
- 8 add the remaining phyllo, each sheet brushed with butter and pour any remaining butter on top of the cake
- 9 with a sharp knife cut the baklava into small triangles or diamonds and bake for 45 minutes until golden in colour
- 10 While the baklava is baking combine all the syrup ingredients in a saucepan and bring to boil, stirring occasionally
- 11 reduce the heat and simmer for 20 minutes
- 12 pour this syrup over the warm baklava and leave the cake to cool completely before you remove it from the pan.

## Cooks Note

Prep Time: 30 min; Cook Time: 60 min

