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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