

Baklava

Filling :

2 cups pecan nuts }
2 cups pistas } mix together
2 cups almonds }
1 cup flour }

Layer phyllo pastry in tray.

Add the pecan nut mixture over and cover with the rest of the phyllo pastry and slice.

Pour 1 cup melted ghee over pastry and bake in oven for 1 hour until light brown.

Syrup :

1 ½ cup sugar
1 ½ cup water
½ cup golden syrup
½ tsp. Tartaric acid
1 tbs. Lemon juice

Once the pastry is baked, run your knife through the slices and pour your syrup over. Leave overnight.

Khadaifi

- 2 cups pecan nuts
- 2 cups pistas
- 2 cups almonds
- ½ cup ground coconut
- 1 tsp. Ground cinnamon
- enough condensed milk to make into a paste

- ¼ kg. Khadaifi strands

Cut phyllo pastry in squares.

Layer 4 squares in cup cake trays. 4 layers per each cup cake. Take the filling and roll into a ball.

Place the ball in the centre of the cup cake.

Sprinkle khadaifi strands over.

Pour 1 tablespoon ghee over each cup cake.

Bake in moderate oven until golden brown. Remove.

Pour 1 tablespoon syrup over each cup cake.

Syrup :

- 1 cup sugar
- 1 cup water
- 2 tbs. Rose water
- ½ tsp. Ground elachie powder