

Mini Baklava

Ingredients:

- 125 ml pistachios
- 125 ml walnuts
- 125 ml almonds
- 1 lemon, zested
- 60 ml plus 45 ml sugar
- 30 ml butter, melted
- 5 ml cinnamon
- 2 ml salt
- 1 ml vanilla
- 30 mini phyllo shells
- 125 ml water
- 60 ml honey

Instructions:

1. Preheat oven to 350 F.
2. Arrange pistachios, walnuts and almonds on a baking sheet and toast in the oven until golden and fragrant, about 8 minutes. Let nuts cool slightly and add to a food processor along with the lemon zest, 45 ml sugar, butter, cinnamon, salt and vanilla and pulse to combine.
3. Place mini phyllo sheets in wells of 2 mini cupcake pans. Add 5 ml of nut mixture into each shell. Bake until filling is hot, about 10 minutes.
4. Meanwhile, in a small saucepan over medium heat add the water, 60 ml sugar and honey and bring to a boil. Reduce heat to a simmer and cook until reduced and slightly thickened, about 8-10 minutes. Pour 5 ml honey into each cup and allow to soak in, then repeat with another 5 ml.
5. Refrigerate at least 5 hours, or overnight.

