

SIMPLE VEGAN GREEK BAKLAVA RECIPE



Ingredients

- 450g walnuts, crushed
- 1 tsp ground cinnamon
- Vegan butter, softened and used for brushing
- 375g (phyllo) fillo pastry
- 1 cup sugar
- 3/4 cup water
- 2 tbsp lemon juice
- 1/2 cup maple syrup (or rice malt syrup)

Method

- Preheat the oven to 160c and prepare a 9 x 13" oven dish by brushing with vegan butter
- In a large bowl, mix together your walnuts and cinnamon until well combined
- Cut your fillo pastry in half so it fits your oven dish. Lay one sheet of fillo, brush with butter and then repeat another 9 times - brush every sheet with butter
- Sprinkle 1 cup of walnut mixture on pastry. Gently and evenly spread
- Lay a further 5 sheets, brushing each with butter.
- Sprinkle 1 cup of walnut mixture on pastry. Gently and evenly spread
- Lay a further 5 sheets, brushing each with butter. Repeat this step for another 2 times, ensuring the last 5 sheets are pastry
- Cut baklava into equal long strips, and then cut diagonally to make diamond shapes.
- Place in the oven for roughly 1hr and 15 minutes or until golden brown
- Meanwhile, in a small saucepan on a low heat, add sugar, water, lemon juice and maple syrup. Stir and allow to simmer for roughly 3 minutes.
- Remove mixture from heat and allow to cool.
- - Remove baklava from the oven and allow to cool before pouring over your syrup. Allow syrup to soak for at least 2 hours before serving - just to ensure all the cuts and layers soak up that delicious syrup!

