

# KeeKee's Nutty Baklava

Baklava is one of KeeKee's favorite Greek dishes! It's a special dessert, made with layers of honey, nuts and pastry - a perfect treat after a long day of exploring.



## To Make Baklava, You Will Need:

- 1 adult friend
- 2 8-ounce cans of refrigerated crescent dinner rolls
- 3 - 4 cups of walnuts, finely chopped
- 3/4 cup sugar
- 1 TSP ground cinnamon
- 1/2 cup honey
- 2 TBSP butter
- 2 TSP lemon juice

## Directions

1. Have your adult friend preheat the oven to 350 degrees.
2. Help your adult friend unroll 1 can of dough and separate it into 2 long rectangles.

3. Place in ungreased 13 x 9-inch pan, and press into bottom and 1/2 inch up the sides to form the bottom crust.

KeeKee Says: Once you put the dough in the pan, you might see small holes in the dough. Make sure you press on them with your fingers until they disappear! You don't want your baklava to leak!

2. Have your adult friend put this pan in the oven for 5 minutes, just so it can crisp up a bit. After 5 minutes, have them take it out so it can cool a bit.

3. Meanwhile, you can mix all of the chopped walnuts, 1/2 cup of sugar and the cinnamon in a bowl.

4. Help your adult friend pour the walnut mixture evenly over the crust.

KeeKee Says: Yum, look at all those nuts!

5. Help your adult friend unroll the second can of dough.

6. Have your adult friend lay the dough on top of the pecan mixture, and press it out to the edge of the pan.

KeeKee Says: If the pan is cool enough, ask if you can help with this step.

7. **This step is only for your adult friend, because it involves a sharp knife!** Have your adult friend score the dough with 6

lengthwise and 6 diagonal markings to form 36 diamond-shaped pieces, using dough edges and perforations as a guide.

KeeKee Says: You can help by throwing away the dough cans.

8. Help your adult friend put the remaining 1/4 cup of sugar, the honey, the butter and the lemon juice in a sauce pan. Once everything's in there, let your adult friend put it on the stove and heat up until it is boiling.

KeeKee Says: Stand back! That is one hot pot!

9. Have your adult friend remove the pot from the heat, and stand back as they carefully pour half of the mixture evenly over the dough.

10. Now, the baklava needs to bake about 25 minutes or until it is golden brown. Once it comes out of the oven, your adult friend needs to spoon the remaining sugar mixture over the hot baklava and let it cool for one hour. Then, it needs to chill for 30 minutes in the refrigerator.

KeeKee Says: Baklava is worth all the wait, I promise!

11. Once the baklava is fully chilled, have your adult friend cut it up and serve you a big piece! Yum!! >^..^<

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