

DESSERTS

BUTTER PECAN BAKLAVA

Mary E. McShack

- 1 lb. Phyllo Pastry sheets
- 1 c. melted butter
- 1/4 c. dark brown sugar
- 2 c. pecan pieces
- 1/2 tsp. ground cinnamon
- 1/4 tsp. nutmeg
- 1 c. boiling water
- 1 c. ALAGA Cane Syrup
- 2 T. lemon juice
- 1 tsp. vanilla extract

Preheat oven to 400 degrees. Spray the bottom and sides of an 8x10 oven-bake pan with non-stick cooking spray. Divide the Phyllo dough in half. Layer half of the dough in the pan, sheet by sheet, brushing every other sheet with butter. Fold the ends of the dough under to fit the pan if necessary. Combine brown sugar, pecan pieces, cinnamon and nutmeg. Spread over pastry. Cover with remaining pastry, brushing every other sheet generously with melted butter, including the top layer. Using a very sharp knife cut through all the layers of pastry to bottom of pan to form 20 2-inch squares. Place in oven and bake for 15 minutes. Reduce heat to 325 degrees. Bake 45-60 minutes or until golden brown. While pastry is baking, stir the ALAGA Cane Syrup, lemon juice and vanilla extract into hot water. Cool completely. Remove pastry from oven when done and carefully pour off any butter that may be left in the pan. Pour syrup mixture over pastry and allow to cool in pan. Yield: 10 servings