Baklava A

Ingredients	14 Pieces	70 pieces
Reduced-fat dairy spread (Devondale brand), melted	50 g	250 g
Coarsely ground walnuts	85 g (¾ cup)	425 g (3 ¾ cup)
Coarsely ground blanched almonds	65 g (½ cup)	325 g (2 ½ cup)
Plain sponge cake crumbs	60 g (1 cup)	300 g (5 cup)
Caster sugar	2 tbs	10 tbs
Ground cinnamon	¾ tsp	3 ¾ tsp
Ground cloves	¼ tsp	1 ¼ tsp
Sheets filo pastry (Antoniou brand), halved crossways	11	55 sheets
Syrup:		
Lemon	1	5
Caster sugar	115 g (½ cup)	575 g (2 ½ cup)
Water	185 ml (¾ cup)	925 ml (3 ¾ cup)
Honey	60 ml (¼ cup)	300 ml (1 ¼ cup)
Cinnamon stick	1	5
Clove	1	5

Method

1. Preheat oven to 180°C. Brush a 20 x 30cm (base measurement) lamington pan or pans with a little of the melted spread to lightly grease.
2. To make the syrup, use a vegetable peeler to cut rind from lemon (avoiding any white pith) and place in a saucepan. Add sugar, water, honey, cinnamon stick and clove. Stir over low heat until sugar dissolves. Bring to a simmer over medium heat and cook, uncovered, for 2 minutes. Set aside to cool.

3. Meanwhile, combine the walnuts, almonds, cake crumbs, sugar, cinnamon and cloves in a bowl and mix well. Set aside.

4. Place filo pastry on a clean work surface. Cover with a clean tea towel, then a damp tea towel. Brush 1 filo sheet lightly with spread. Place another sheet on top and brush lightly with spread. Repeat with another 5 sheets to make a 7-sheet stack / stacks and place 1 stack in the prepared pan / pans.. Repeat with remaining filo and spread to make two (or six) more stacks (discard remaining sheet of filo).

5. Spoon half the nut filling into the pans and spread evenly. Place another stack/ stacks on top of filling and trim to fit. Spoon remaining nut filling on top and spread evenly. Place remaining stack / stacks on top and trim to fit. Use a very sharp knife to cut carefully through all layers into thirds lengthways. Holding the edge of the pieces, cut crossways on the diagonal into sixths (to make 14 diamond-shaped pieces). Bake in preheated oven for 20 minutes. Cover with foil and bake for a further 20 minutes or until golden.

6. Remove baklava from oven and pour the cooled syrup evenly over the top. Set aside for 2 hours to cool. Cut through the marked lines and serve with Greek coffee, if desired.