**Quick and Easy Baklava**

Ingredients:

* 4 cups chopped walnuts
* 1 and 1/2 tsp ground cinnamon
* 1 package (16 oz, 14x9-inch sheets) frozen phyllo dough, thawed
* 1 cup butter, melted
* 1 cup honey

Directions:

1. Preheat oven to 350\*. Coat a 9x13-inch baking dish with cooking spray.
2. Combine walnuts and cinnamon in a bowl.
3. Unroll phyllo dough. Layer two sheets of phyllo in the prepared pan; brush with melted butter.
4. Add six more sheets of phyllo, brushing every other one with butter. (\*Keep remaining phyllo covered with a damp towel to prevent it from drying out)
5. Sprinkle 1/2 cup nut mixture into the pan; drizzle with 2 TBS honey.
6. Add two more phyllo sheets, brushing with butter.
7. Sprinkle another 1/2 cup nut mixture and 2 TBS honey on top.
8. Repeat layers six times.
9. Top with remaining phyllo sheets, brushing every other one with butter.
10. Using a sharp knife, score the surface to divide into squares (24 for generously sized squares).
11. Bake until golden brown and crisp, 25-30 minutes.
12. Cool on a wire rack 1 hour before serving.
13. Can be cut and frozen in air-tight containers.

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