

Baklava Bites

3/4 cup chopped Walnuts

6 tablespoons cup sugar, divided

1/4 cup water

2 tablespoons honey

1 cinnamon stick

1 teaspoon lemon juice

1/2 teaspoon lemon zest

1 tablespoon butter

1/4 teaspoon ground cinnamon

1/8 teaspoon ground cloves

1 package (15 count) Athens mini fillo shells (in frozen foods section)

Preheat the oven to 350°F.

Combine ¼ cup sugar, water, honey, cinnamon stick, lemon juice and lemon zest in a small saucepan over medium-high heat and bring to a boil. Reduce heat to medium-low and simmer for about 10 minutes. Allow to cool while baklava bakes.

Place walnuts, 2 tbsp. sugar, butter, cinnamon, and cloves in the bowl of a food processor and pulse to combine. Press down gently on the inside of the shells before filling to remove any bubbles of cooked dough. Spoon 1 tablespoon of nut mixture into each fillo shell.

Bake at 350°F oven for 10 minutes or until filling is hot and has set.

Remove from oven and let cool 15 minutes. Remove cinnamon stick from syrup before pouring into each mini baklava.

Store in the refrigerator.