



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mutevazi Lezzetler® Turkish cooking recipes

Easy Baklava

Kolay Baklava



3 eggs
1 cup milk
1/3 cup vegetable oil
1 pack margarine or butter
6 cups flour
8.8 ounces walnut
1 pack wheat starch

For Syrup;
4 cups granulated sugar
4 cups water
Juice of half lemon

- # Mix the eggs, milk, vegetable oil and flour to get smooth dough.
- # Cut the dough into 2 pieces, and then cut the first part into 20 pieces roll each into 6-8 inches diameters. Sprinkle too much starch on the middle of each ones.
- # Superpose the 20 phyllo pastries and roll them together into an oven tray size. Place on the tray and sprinkle pounded walnut all over.
- # The same actions for the remaining part of the dough also and place over the walnut.
- # Cut it into squares. Pour melted hot margarine or butter all over.
- # Bake in the hot oven until its surface turns red.
- # Pour the cold syrup which is prepared with sugar, water and lemon over the baked hot baklava.
- # Serve the baklava after resting for a few hours.

Note: It is so easy to cook baklava by this method, and it has the same taste with classical type baklava also.