

Chocolate Baklava

written by The Recipe Exchange | January 5, 2017

Ingredients

1 (16 ounce) package frozen phyllo dough, thawed
1 1/4 cups butter (no substitutes), melted
1 pound finely chopped walnuts
1 (12 ounce) package miniature semisweet chocolate chips
3/4 cup sugar
1 1/2 teaspoons ground cinnamon
1 teaspoon grated lemon peel

SYRUP:

3/4 cup orange juice
1/2 cup sugar
1/2 cup water
1/2 cup honey
2 tablespoons lemon juice

Directions

Butter a 15-in. x 10-in. x 1-in. baking pan. Layer eight sheets of phyllo dough in pan, brushing each with butter. In a bowl, combine nuts, chocolate chips, sugar, cinnamon and lemon peel. Sprinkle 2 cups over top layer of phyllo.

Layer and brush four sheets of dough with butter. Top with 2 more cups nut mixture. Layer and brush four more sheets of dough with butter; top with remaining nut mixture. Top with the remaining dough, brushing each sheet with butter. Drizzle any remaining butter over top.

Using a sharp knife, cut baklava into 1-1/2-in. diamonds. Bake at 325 degrees F for 50-60 minutes or until golden brown. Meanwhile, combine the syrup ingredients in a saucepan; bring to a boil over medium heat, stirring occasionally. Reduce heat; simmer, uncovered, for 20 minutes. Pour over warm baklava. Cool completely in pan on a wire rack.