

Honey Cinnamon Rollups

written by The Recipe Exchange | January 11, 2018

Ingredients

2 cups ground walnuts, toasted
1/4 cup sugar
2 teaspoons ground cinnamon
12 sheets frozen phyllo dough, thawed
1/2 cup butter, melted

SYRUP:

1/2 cup honey
1/2 cup sugar
1/2 cup water
1 tablespoon lemon juice

Directions

Preheat oven to 350°. Combine walnuts, sugar and cinnamon.

Place one sheet of phyllo dough on a 15×12-in. piece of waxed paper; brush with butter. Place a second phyllo sheet on top, brushing it with butter. (Keep remaining phyllo covered with plastic wrap and a damp towel to prevent it from drying out.) Sprinkle with 1/4 cup walnut mixture. Using waxed paper, roll up tightly jelly-roll style, starting with a long side, removing paper as you roll. Slice roll into four smaller rolls; transfer rolls to a greased 13×9-in. baking dish. Repeat with remaining phyllo dough. Bake until light brown, 14-16 minutes. Cool dish on a wire rack.

Meanwhile, in a small saucepan, combine all syrup ingredients. Bring to a boil. Reduce heat; simmer 5 minutes. Cool 10 minutes. Drizzle cinnamon rolls with syrup; sprinkle with remaining walnut mixture.