

## **Champagne Lavender Baklava**

<http://butcherblockco.com/blog/new-year-baklava/>

*Recipe courtesy of Chef J Whiting*

- 1 package phyllo dough
- 1½ cup sugar
- 2 TBS lavender
- ½ t cardamom
- 8 oz. melted butter
- 1½ cups finely chopped hazelnuts, toasted
- 2 cups Champagne (or less expensive sparkling wine)

In a sauce pot mix 1 cup of sugar and the champagne and bring to a simmer. Simmer for 15-20 minutes until syrup is thick. Remove from heat and let cool.

In a mortar and pestle, crush lavender and cardamom; throw it in a food processor with remaining cup of sugar and blend until fine.

Mix ½ cup of the sugar mixture with the hazelnuts and set aside.

In a buttered, high-sided pan or baking dish, begin layering sheets of phyllo dough and coating with melted butter.

Every two or three layers sprinkle liberally with the sugar/lavender/cardamom blend.

After using a third of the phyllo, sprinkle half of the hazelnuts on with the sugar. Do this again after using the next third of the dough.

Continue layering and sprinkling then give the top an extra coat of butter.

Cut baklava into the classic diamonds or triangles and bake at 350° for 35 - 45 minutes or until golden brown.

Pour the syrup over the hot baklava.

Let cool, loosely covered for at LEAST 24 hours.

Top with whipped cream or dip in coffee or cocoa.