

Honey Pistachio Baklava aka Filo Pistachio Baklava

Yield: 10 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/lebanese-pistachio-baklava-recipe>

Ingredients:

- 3 1/2 ounces filo pastry
- 1 5/8 cups pistachio
- 3 7/8 tablespoons butter
- 4 tablespoons sugar
- 4 tablespoons sugar
- 2 tablespoons honey
- 1/3 cup water
- 2 tablespoons rose water
- 1 tablespoon lemon juice
- 1/2 teaspoon lemon zest
- 1 stick cinnamon
- 3 1/2 ounces filo pastry 5 sheets
- 1 5/8 cups pistachio
- 3 7/8 tablespoons butter 1/2 stick
- 4 tablespoons sugar
- 4 tablespoons sugar
- 2 tablespoons honey
- 1 11/16 tablespoons water
- 2 tablespoons rose water
- 1 tablespoon lemon juice
- 1/2 teaspoon lemon zest
- 1 cinnamon

Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 51 grams
3. Cholesterol: 25 milligrams

4. Fat: 28 grams
 5. Fiber: 5 grams
 6. Protein: 10 grams
 7. SaturatedFat: 8 grams
 8. Sodium: 160 milligrams
 9. Sugar: 30 grams
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