

# Quick Crescent Baklava with Glaze

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*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*3 to 4 cups finely chopped walnuts*  
*1/2 cup sugar*  
*1 teaspoon cinnamon*  
*2 cans (8 ounce ea) refrigerator crescent dinner rolls*  
**GLAZE**  
*1/4 cup sugar*  
*1/2 cup honey*  
*2 tablespoons butter*  
*2 teaspoons lemon juice*

Preheat the oven to 350 degrees.

In a large bowl, combine the nuts, 1/2 cup of sugar and the cinnamon.

Separate one can of the crescent dough into two long rectangles. Place in an ungreased 13x9 inch pan. Press over the bottom and 1/2 inch up the side of the dish to form a crust. Spoon the nut mixture evenly over the dough.

Separate the remaining can of dough into two rectangles. Place over the walnut mixture; press to the edges of the pan. Using the dough edges and perforations as guidelines, with the tip of a sharp pointed knife, score the dough with five lengthwise and seven diagonal markings to form twenty-eight diamond-shaped pieces.

In a small saucepan, combine the sugar, honey, butter and lemon juice. Heat to boiling. Spoon half of the glaze evenly over the dough.

Bake for 25 to 30 minutes or until golden brown.

Spoon the remaining glaze evenly over the hot pastry. Cool. Cut.

(Bake early so the flavors can mellow.)

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Per Serving (excluding unknown items): 1308 Calories; 23g Fat (15.0% calories from fat); 1g Protein; 292g Carbohydrate; 2g Dietary Fiber; 62mg Cholesterol; 243mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 4 1/2 Fat; 19 1/2 Other Carbohydrates.