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# Kona Baklava

Total time: 13 hrs 52 min Yield: 48 Servings

## Ingredients

1 cup medium ground 100% Kona Coffee  
4 tsp filtered water  
2 1/4 cup White Kiawe Honey  
1 lb pecans (coarsely ground in a food processor)  
2 cup golden yellow sugar (light brown sugar)  
5 Tbsp ground cinnamon  
1 pkg Phyllo Dough Sheets (18 sheets, cut in half to fit a 9 1/2" by 13 1/2" straight sided baking pan)

Prep Time: 20 min Cooking Time: 13 hrs 32 min Total Time: 13 hrs 52 min

## Instructions

Using a French press, prepare coffee infused honey. Pour the 100% Kona Coffee and water into French press and stir to moisten coffee. Heat up honey in microwave for 2 to 3 minutes till very hot. Pour honey over screen lid from French press, and press down till screen is approximately 1 inch below honey. Let sit for 10 minutes, then very slowly depress screen, pressing firmly at the end to compact the coffee grounds at the bottom of pot. Pour honey into measuring cup, yielding approximately 2 1/4 cups of honey. (a little more or a little less is acceptable.)

In a food processor, process pecans till a coarse texture has been obtained (similar to the texture of bread crumbs). Pour into a large bowl. Add the light brown sugar, and cinnamon. Stir well, breaking up any small lumps with your fingers.

Line a 9 1/2" by 13 1/2" pan with parchment paper, such that there is approximately a 3 inch overhang on each side by cutting one piece lengthwise, and the other widthwise. (This will help to lift out the pastry once it is done.)

You will be working with 6 layers of Phyllo, then a layer of the nut filling for a total of 6 sections based on a package of 18 sheets of Phyllo, cut in half. If you end up with a bonus sheet or short a sheet, just proceed to use what you have. The last few layers make up the top crust.

Place a sheet of Phyllo on bottom of parchment lined pan. Brush lightly with melted butter, being careful not to tear the delicate pastry sheets. Repeat 5 more times, then spread 3/4 cup of the nut filling over the last layer of Phyllo. Gently, place another sheet of Phyllo on top of nut filling, and brush lightly with butter, being very careful not to tear. Continue in this manner until all the Phyllo has been used. If you find that you have a little extra left on the last layer, use it all!

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Brush the top layer generously with butter, then pre-cut prior to baking. You will need a very sharp paring knife. Cut 4 x 6 pieces, then cut diagonally to create triangles. Cut in 2/3 of the way through; do not cut all the way. (It helps to brace the pieces on each side once you get to the triangle pieces with your fingers.)

Bake at 300° F for 45 minutes, rotate 180 degrees, then bake an additional 45 minutes at 300° F. Pull out of oven, place on cooling rack, meanwhile heat honey in microwave for 2 minutes or until very hot. Pour this evenly over all the cuts in the Baklava and down the sides. Do this quickly as this has to be done over the hot Baklava from the oven. Let it sit for 12 hours, no less. (Honey must absorb into the Baklava)

**Source:**

Recipe By: Nickie MacKenzie - 2nd Place Amateur Dessert Winner 2015 Kona Coffee Festival Recipe Contest