

# Spicy Hazelnut Baklava with Pear Filling

**Makes:** 96 servings

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Ingredients	Weight	Measure
Cream cheese, softened	4 lb	2 qt (8 cups)
Anjou pears, peeled, cored and cubed	2 lb 12 oz	1 1/4 qt (5 cups)
Honey	15 oz	1 1/3 cups
Eggs	14 oz	1 2/3 cups
Lemon peel, grated	3/4 oz	1/4 cup
Hazelnuts, skin removed, toasted and finely chopped	1 lb 13 oz	1 1/2 qt (6 cups)
Cranberries, sweetened, dried, chopped	1 lb 8 oz	1 1/4 qt (5 1/3 cups)
Sugar	1 lb 5 oz	3/4 qt (3 cups)
Cinnamon, ground	1 oz	1/4 cup
Cloves, ground	1/4 oz	1 Tbsp
Phyllo pastry, defrosted	2 lb	
Butter, melted	1 lb	1/2 qt (2 cups)

## Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	260	
Total Fat	17 g	
Protein	4 g	
Carbohydrates	25 g	
Dietary Fiber	2 g	
Saturated Fat	7 g	
Sodium	150 mg	

## Directions

1. Beat cream cheese and pears with whip on high speed until smooth. Scrape down.
2. Add honey, eggs, and lemon peel.
3. Mix on low speed until blended. Scrape down and set aside.
4. Stir hazelnuts, cranberries, sugar, cinnamon and cloves in separate large bowl until blended; set aside.
5. Place phyllo layer over bottom of buttered 4 inch deep full pan or 16 x 24 inch sheet pan with extenders; brush with butter.
6. Add 9 more phyllo layers, brush each layer with butter. (Keep phyllo covered with damp cloth).
7. Pour half cream cheese mixture over phyllo and sprinkle with 5 cups spice mixture.
8. Place 7 layers phyllo over spice mixture; brush each layer with butter.
9. Layer remaining cream cheese mixture, 5 cups spice blend and 7 layers phyllo, brushing each layer with butter.
10. Sprinkle remaining spice mixture over buttered top.
11. Bake at 300 degrees F 45 to 60 minutes until golden brown and center is set. Cool and refrigerate.