

Honey Cinnamon Roll-Ups

Ingredients

- 2 cups ground walnuts, toasted
 - 1/4 cup sugar
 - 2 teaspoons ground cinnamon
 - 12 sheets frozen phyllo dough, thawed
 - 1/2 cup butter, melted
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- **syrup:**
 - 1/2 cup honey
 - 1/2 cup sugar
 - 1/2 cup water
 - 1 tablespoon lemon juice
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Directions

1. Preheat oven to 350°. Combine walnuts, sugar and cinnamon.
2. Place 1 sheet of phyllo dough on a 15x12-in. piece of waxed paper; brush with butter. Place a second phyllo sheet on top, brushing it with butter. (Keep remaining phyllo covered with a damp towel to prevent it from drying out.) Sprinkle with 1/4 cup walnut mixture. Using waxed paper, roll up tightly jelly-roll style, starting with a long side, removing paper as you roll. Slice roll into 4 smaller rolls; transfer rolls to a greased 13x9-in. baking dish. Repeat with remaining phyllo dough and walnut mixture, by 1/4 cupfuls. Bake until light brown, 14-16 minutes. Cool dish on a wire rack.
3. Meanwhile, in a small saucepan, combine all syrup ingredients. Bring to a boil. Reduce heat; simmer 5 minutes. Cool 10 minutes. Drizzle cinnamon rolls with syrup; sprinkle with remaining walnut mixture.