Bread, pastery and pies

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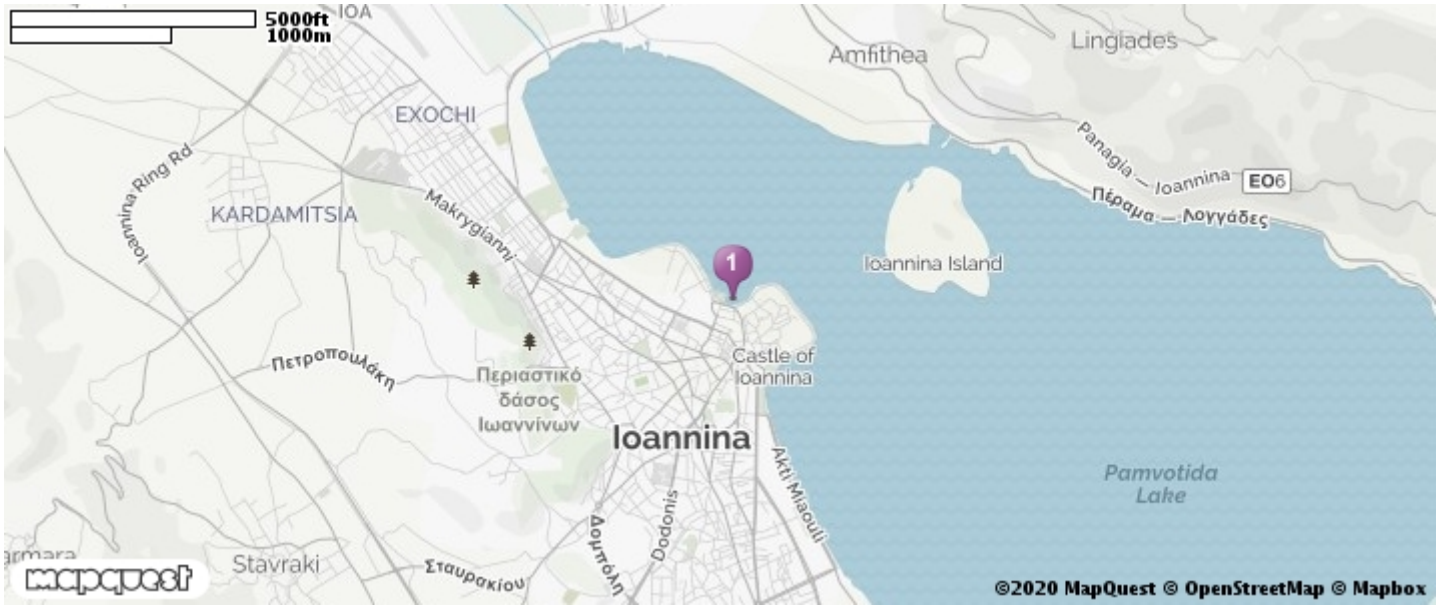
Kolokythopita glykia (sweet squash or pumpkin pie)Ingredients (serves 8-10)1 large squash or pumpkin, 1-2 c sugar, 4-5 eggs, vanilla, lemon zest, cinnamon, 8 sheets phyllo pastryMethod: Grate the squash or pumpkin, add a pinch of salt, place in a colander, allow to sit and drain well. In a bowl, mix the squash, sugar, beaten eggs, vanilla, a little lemon zest, and a little cinnamon. In a baking tin, place half the phyllo sheets, buttering each one, one on top of the other. Pour in the filling and spread it evenly. Add the remaining phyllo sheets, again buttering each one, to cover, then bake.---------BaklavaIngredients12-16 phyllo sheets, bread crumbs from rusks, coarsely chopped walnuts, sugar, cinnamon, clovesFor the syrup: Sugar or honey, water, a few clovesMethod: Lay 4 of the phyllo sheets in a greased baking tin, buttering each sheet. In a bowl, mix the walnuts, sugar, cinnamon, and clove. Sprinkle half the mixture over the phyllo in the tin. Add another 4 sheets of buttered phyllo, then spread the remaining walnut mixture. Finish off with the last 4 phyllo sheets. Score portions with a sharp knife and bake. When cool, pour over syrup.

Overview

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