

Spicy Hazelnut Baklava with Pear Filling

16 oz	Cream cheese, softened
2	Anjou pears, peeled, cored and cubed
1/3 cup	Honey
2	Eggs
1 tablespoon	Lemon peel, grated
1 1/2 cups	Hazelnuts, toasted and finely chopped
1 1/3 cups (6 oz)	Cranberries, sweetened, dried, chopped
3/4 cup	Sugar
1 tablespoon	Cinnamon, ground
3/4 teaspoon	Cloves, ground
8 oz (1/2 package)	Phyllo Pastry, defrosted
1/2 cup	Butter, melted



Whip cream cheese and pears until smooth. Add honey, eggs and lemon peel; beat until blended; set aside. Mix hazelnuts, cranberries, sugar, cinnamon and cloves; set aside

Preheat oven to 300°F. Cut phyllo in half to 13x9-inch rectangle; cover with damp cloth. Layer 10 sheets on bottom of buttered 13x9x2-inch pan, brushing each layer with butter.

Pour half cream cheese mixture over phyllo and sprinkle with 1 1/4 cups cinnamon spice mixture. Place 7 sheets phyllo over spice mixture; brushing each layer with butter; repeat. Sprinkle remaining spice mixture over buttered top.

Bake at 300°F for 45 to 60 minutes until golden brown and center is set. Cool and refrigerate. Makes 24 bars.

Serving Nutritional Analysis: Calories 250 (% Calories from Fat 55%), Protein 4g, Carbohydrate 25g, Fiber 2g, Fat 16g, Sat. Fat 7g, Cholesterol 45mg, Sodium 150mg