INGREDIENTS for CIGARS:
*Makes about 18
1 cup chopped nuts, walnuts, almonds, pistachios
1/2 teaspoon ground allspice
1/2 teaspoon ground cinnamon
2 tablespoons brown sugar
1/2 13 oz package frozen phyllo, thawed
1/2 cup oil or unsalted butter, melted
Confectioners’ sugar, for dusting

INGREDIENTS for SYRUP:
1/2 cup water
3/4 cups sugar
1/2 tablespoon lemon juice
Pinch lemon zest
2 tablespoons honey

DIRECTIONS:
1. To make cigars, preheat the oven to 400 degrees
2. In a mixing bowl combine nuts, spices, and sugar, mix well.
3. Cut stack of thawed phyllo sheets into 4 equal-width strips. Brush each strip with oil/butter and stack them up 2 strips per stack. Place 1 tablespoon of nuts at one end. Rollover the end of the pastry then fold in the sides so it is enclosed. Rollup the filling (like a cigar) ensuring it is tight and secure. Place seam side down on a baking sheet tray and repeat with the remaining sheets and filling.
4. Brush tops of cigars with oil/butter and bake in oven for 15-20 minutes or until golden.
5. To make syrup combine all the ingredients in a small pot. Bring mixture up to a boil and cook for 5-8 minutes or until thick and syrupy. Brush on warm cigars, and serve.