

## HOJALDRE

This “pastel de hohaldre” is served at parties and special feasts, such as birthdays, Christmas, baptisms, or any other important day. Due to its ingredients, it can be served as part of a meal, a snack, or a dessert.

### Ingredients:

1 box phyllo dough - fresh or frozen  
½ pound ham, thinly sliced  
½ pound yellow cheese, such as Colby, sliced  
Melted butter  
1 egg, beaten  
Sugar to taste

### Preparation:

Heat the oven to 350° F. Open the phyllo, and place cover it with a wet cloth. Choose a cookie sheet about the size of the phyllo dough, with sides about an inch high. Brush the bottom of the pan with some melted butter. Place 2-3 sheets of phyllo on the pan, brushing lightly with butter between each sheet. (Picture 1) Cover with a layer of ham, then a layer of cheese. (Picture 2) Repeat the process until all the ham and cheese is used. Cover with a few more sheets of phyllo. Brush the top layer of the phyllo with the beaten egg and sprinkle the top with sugar to your own liking. I use perhaps a teaspoon, but some people like it sweeter. (Picture 3)

If you are the creative type, you can shape some of the phyllo into designs on the top. I’m not, so I don’t!

Bake in the oven about 45 minutes until golden in color. Depending on your oven, the time can vary. (Picture 4)

To serve, allow to cool, then slide into squares about 3” x 3”. Enjoy!!



