

Sweet Empanadas

Makes Two Dozen



Ingredients

For the Pastry Dough

- 2 cups all-purpose flour (plus more for dusting the board)
- ½ cup sugar
- Pinch of Kosher salt
- 1 egg
- 3 tablespoons sour cream
- ¾ cup (1 ½ sticks) COLD unsalted butter, diced

For the filling

- ½ cup whipped cream cheese
- ½ cup good quality preserves (your favorite)
- ½ cup pecans, toasted and finely chopped
- 1 egg beaten with 2 teaspoons water
- ½ cup sanding sugar (or regular sugar)

Steps

- In a large bowl whisk together flour, sugar and salt.
- In a measuring cup whisk together the egg and sour cream until mixture is smooth.
- Add the cold butter cubes to the flour mixture and with your fingers (or pastry blender) combine the flour with the butter until you get pea-size pieces of flour/butter. Pour the egg mixture into the flour mixture. Using your hands work the dough to form a ball. It will be crumbly at the beginning but should come together quickly. Remove dough from the bowl, smooth it out and wrap in plastic wrap. Refrigerate for at least 3 hours (or overnight) before rolling it out.
- Prepare two baking sheet pans with parchment paper. Generously flour your counter/work surface. Remove dough from the fridge and begin rolling it out until it is about ¼-inch thick. This dough will be sticky so be sure to flour the rolling pin and continually move the dough around the counter/board to ensure it's not sticking. Using a 3-inch round biscuit cutter, begin cutting rounds. You should be able to get 24 re-rolling the dough if necessary. Place 12 rounds on each baking sheet pan.
- On one half of each circle place a teaspoon-size amount of cream cheese followed by a teaspoon or so amount of preserves followed by a teaspoon of crushed pecans. Repeat process with all rounds.
- Brush one half of the circle edge with egg wash and fold the other half over creating a half-circle. Secure the fold by crimping together using the tines of a fork. Brush the tops of all folded empanadas with the rest of the egg wash and sprinkle the tops with sugar.
- Bake for 20 - 25 minutes or until the edges are golden brown. Let these cool a bit before removing from pan and enjoying warm or at room temperature.