



Pumpkin Empanadas

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

12

Description

These pumpkin empanadas are my take on the traditional Mexican ones Adjust all spices to your taste

Ingredients

— - 3 cups all-purpose flour - ? cup white sugar - 1 ½ teaspoons salt - ¼ teaspoon baking powder - 1 cup vegetable shortening - 1 cup warm water - 4 cups canned pure pumpkin - 1 cup white sugar - 2 large eggs - 1 ½ teaspoons ground cinnamon - 1 teaspoon salt - 1 teaspoon ground ginger - ½ teaspoon ground cloves - 1 large beaten egg

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper. To make the dough: Whisk flour
2. sugar
3. salt
4. and baking powder together in a large bowl. Cut shortening into flour mixture until it resembles coarse crumbs. Stir in warm water
5. 2 tablespoons at a time
6. just until dough starts coming together. Knead dough a few times in the bowl. Transfer dough out onto a floured surface. Cut dough in quarters
7. then cut each quarter into thirds to make 12 equal portions. Roll each portion into a ball. Cover with a cloth and allow to rest while you make filling. To make the filling: Mix pumpkin
8. sugar
9. eggs
10. cinnamon
11. salt
12. ginger
13. and cloves together in a large bowl until smooth. Roll each dough ball out on a floured surface into a thin
14. 6-inch circle. Spoon about 1/3 cup filling into the center of each dough circle. Fold dough over filling to make a half-moon-shaped pie
15. then crimp the edges together with a fork. Place onto the prepared baking sheets. Brush the tops with beaten egg. Bake in the preheated oven until the filling is hot and crusts are golden brown
16. about 20 minutes. valerieware