

PUMPKIN SPICE EMPANADAS



Ingredients

15 oz can of pumpkin puree (not pumpkin pie mix)
2 Tbsp of pumpkin pie spice
1 pkg refrigerated pie crust; double crust, sit out of package for 15 minutes to room temperature
1 egg yolk; slightly beaten
Glaze Ingredients:
2 Tbsp Tea Syrup warmed *see below
½ cup powdered sugar

Instructions

- Preheat the oven to 450 degrees. Spray a baking sheet with non-stick cooking spray and set aside.
- Mix pumpkin puree with pumpkin spice and set aside.
- Unroll one crust onto a sheet of parchment paper or a lightly floured surface. The crusts must be thick enough to hold the filling, so there is no need to roll the crusts out any thinner than they come in the package.

Tea Syrup

¼ cup brown sugar, 2 Tbsp anise seed, 3 cloves, 3 cinnamon sticks
Pour 1 cup of water into saucepan and add all ingredients, stir and bring to a slow boil. Let boil for 5 minutes, turn off heat and let steep until room temperature (15 minutes). Then strain and preserve the liquid.

- Use a 5-inch diameter biscuit cutter or decorative cutter. You will get around 10 cutouts for each crust to make 5 empanadas from each crust. You may need to use scraps and roll out to get the last cutouts.
- Place 2-3 tsp of the pumpkin puree mix on 10 bottom cut outs in center. Careful not to get to the edges as you want to not squeeze out or leak out in the cooking process.
- Use a fork to beat the egg yolk and brush a bit of the egg yolk around the puree on the edges to help seal.
- Take the top cutout and place on top of the bottom cutout and using a fork close around the edges of the pie.
- Brush the tops with leftover egg yolk and vent three small slits on the top of the empanada/pie for venting.
- Place pies on baking sheet and bake for 8-10 minutes until golden brown.
- Let cool on sheet pan.
- Make Glaze by combining powder sugar and warmed tea syrup.
- Brush glaze over cooled empanadas.



If you tried this recipe we would love to see your creation. Tag us on Instagram @kendallcollege