

Empanadas de Nuez y Naranja con Relleno de Arándano y Jamaica~ Pecan Orange Turnovers with Cranberry Hibiscus Filling



Empanadas de Nuez y Naranja (Makes about 24-26 cookies)

¼ cup chopped pecans, toasted

1 stick unsalted butter, softened

¼ cup granulated sugar

2 eggs

1 ½ tsp vanilla

Zest of half an orange

1 ¾ cup all-purpose flour

½ tsp baking powder

About 1 cup of jam of your choice (I used cranberry-jamaica)

¼ cup sugar

Zest of half an orange

3-4 TBSP unsalted butter, melted

→Put the pecans in a small microwaveable bowl. Microwave for 20 seconds and stir. Microwave for an additional 10 seconds and stir. The pecans should smell fragrant.

→Put the pecans in a small food processor and grind until they reach a fine texture. If you overgrind them they will turn into butter, so don't be overzealous. Set aside.

→Place butter and sugar in bowl. Beat together on medium speed (about 2 minutes) until sugar is fully incorporated and butter is fluffy.

→Add the eggs, vanilla, orange zest, and pecans. Mix together (about 2 minutes) to incorporate.

→Add flour and baking powder. Beat just until combined. Do not overbeat or the dough will be tough.

→On a lightly floured surface, roll out half of the dough with a rolling pin. The dough should be about 1/8-1/4" thick. Flour a 2 1/2" circle cookie cutter and cut out as many circles as possible. Place on parchment lined sheet. Repeat until you have used up all of the dough.

→Place about 1 tsp+ of jam in the middle of each circle of dough. Fold the top of the circle down and press together with the bottom part to form a half moon. Repeat for all cookies. Use a fork to seal the edges so that the empanada does not explode open during baking.

→Bake at 350°F for 13 minutes until golden brown. Remove the cookies from the oven and let cool for about 5 minutes.

→Thoroughly mix together the orange zest and sugar. Then, using a pastry brush, brush the top of each cookie with melted butter (only do 2 at a time!!!). Roll the buttered empanadas in the orange sugar. Place on cooling rack. Do NOT eat these cookies warm from the oven. You will burn your mouth on the hot jam.

NOTES:

- This time I tried adding a fancier edge to the cookies. I folded the empanada shut as indicated in the directions. Then, I pressed the edges together to flatten them out even further. Finally, starting on one corner, I folded little pieces over to create a zig-zag edge. Check out [this video](#).
- Try not to put too much jam in your cookies. It has the tendency to ooze out, and the cookies just don't look as pretty.

