

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

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## **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.

