

Empanadas Dulces de Mermelada ~ Sweet Jam Turnovers



Empanadas Dulces de Mermelada (Makes about 30 cookies)

1 stick butter, softened

¼ cup granulated sugar

2 eggs

1 ½ tsp vanilla

2 cups all-purpose flour

½ tsp baking powder

Jam of your choice (I used apricot-mango)

¼ cup sugar

½ tsp cinnamon

→Place butter and sugar in bowl. Beat together on medium speed (about 1 minute) until sugar is fully incorporated and butter is fluffy.

→Add the eggs and vanilla. Mix together (about 1 minute) to incorporate.

→Add flour and baking powder. Beat just until combined. Do not overbeat or 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.

→Mix together the cinnamon and sugar in a small bowl. Roll the unbaked empanadas in the sugar mixture to coat. Then, using a fork, seal the edges so that the empanada does not explode open during baking.

→Bake at 350°F for 10-15 minutes until golden brown. Remove the cookies from the oven and roll the warm cookies a second time in the cinnamon sugar mixture. Place on cooling rack. Do NOT eat these cookies warm from the oven. You will burn your mouth on the hot jam.

NOTES:

- I found that the cinnamon sugar doesn't stick very well to the dough. In the original recipe, you only rolled them in sugar once straight out of the oven. However, this left them only lightly coated. I tried brushing them with an egg wash, but that made them too wet. The best method was to roll them once before baking and once after baking. This is the method that I listed in the recipe.
- 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.

Recipe Source: Adapted from Sra. Nena's empanada recipe

