

Pumpkin Empanadas

4- 5x5 sheets of Puff Pastry Dough cut into 4- 2 ½ inch squares
(16 squares)

1-15 ounce can of Pumpkin Puree
(or 15 ounce of fresh pureed pumpkin)

4 ounces Ricotta Cheese

¼ cup Brown sugar

1 teaspoon Cinnamon

¼ teaspoon Allspice

1 Egg

2 tablespoon Whole Milk

1 tablespoon Coarse Raw Sugar

Serves 4

Preheat oven to 425 degrees

Process:

Combine Pumpkin/Cheese/Brown Sugar/Allspice and half the Cinnamon. Mix well. Place dough on a floured surface. Place an even amount of pumpkin mixture to the center of each square. Fold each square into a triangle, then seal the edges and place them on a greased baking sheet. Now mix the remaining cinnamon and the raw sugar. Then mix the egg and milk. Lightly brush each Empanada with the egg mixture, and then sprinkle with the cinnamon sugar. Place them in the preheated oven for about 8 minutes, or until golden brown.