

# Pumpkin Empanadas

Yields 24 empanadas



## Pastry

### Ingredients:

12 oz all purpose flour  
8 oz butter (cold), cut into small pieces  
1 pinch of salt  
4 oz apple juice (cold)  
2 eggs glazed with 2 tsp water

### Directions:

Cut together the four butter and salt.  
Mix in the apple juice until dough gathers.  
Flatten into a disc, cover with plastic wrap, and chill for 30 minutes.

## Filling

### Ingredients:

½ cup rum  
¼ cup dried apples, chopped  
¼ cup dried cranberries, chopped  
¼ cup dried apricots, chopped  
4 tbsp butter, unsalted  
1 cup brown sugar  
1 tsp cinnamon  
1 pinch allspice  
2 cups pumpkin purée  
2 tsp vanilla extract

### Directions:

In a small saucepan warm the rum then melt the butter over low heat.  
Add the cinnamon and allspice. Stir for 15 seconds then add the fruit.  
Remove from heat.  
Let stand for 10 minutes and add the pumpkin.  
Allow mixture to cool before filling pastries.

Preheat oven to 375°.

On a lightly floured surface, roll out the pastry until  $\frac{1}{8}$ " thin.

Use a 3" cookie cutter to cut 24 rounds.

Brush surface lightly with egg wash.

Place heaping teaspoon of filling in center of each rounds, fold over in half and seal.

Place on cookie sheet, brush each lightly with egg wash.

Pierce each pastry surface with a fork.

Chill for 30 minutes, then bake until browned, approximately 20 minutes.