

For this recipe, we used sweet potatoes. 😊

Evelyn's Sweet Potato Empanadas

For the filling:

2 sweet potatoes, baked, cooled and peeled

1 teaspoon cinnamon

1/4 cup sugar

For the dough:

2 cups all-purpose flour

1/2 cup sugar

1 1/2 teaspoons cinnamon

1/2 teaspoon salt

1/2 teaspoon baking powder

1/4 cup shortening

1/4 - 1/3 cup warm water

For the filling: Use a masher to mash sweet potatoes and add the cinnamon and sugar until well mixed. Set aside.

For the dough: Preheat oven to 350 degrees F.

Whisk together the flour, sugar, cinnamon, salt and baking powder. Add in the shortening with your hands. Stir in the water and knead until dough is elastic and smooth, but not sticky (add more water if it's dry, more flour if it's sticky).

Tear off small palmfuls of dough and shape them into balls. Let them sit, covered, for 10 minutes or so to fluff up a bit.

Roll out the balls into flat circles. Add a dollop of sweet potato filling in the center. Then, fold over to make a half-circle. Crimp the edges together with your fingers. Prick each empanada a few times with a fork.

Bake for 18 - 20 minutes, or until just golden brown on the bottom.

Makes about a dozen empanadas.

