

Empanada's Crust

Written by Janet

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This dish can be served as an appetizer or as a main dish (if you choose to serve it as a main dish just make bigger balls).

Ingredients for the crust:

- 2 cups flour
- 1 tablespoon flour
- 2-3 tablespoons cold water
- 1 cup or 8oz of butter

Preparation:

In a medium bowl, mix the butter plus 2 tablespoons of water and 1 tablespoon of flour, mix well until creamy then add the rest of the flour and combine first with a fork then with your hands until form a dough if you feel it's too dry then add the other tablespoon of water. Place the dough inside a plastic bag and put into the refrigerator for one hour. Separate the dough in 16 balls and stretch with a little bit of flour on the table to not get stick into the table. Pour one and half tablespoon of filling in one side of the dough then close it with the other part fold the edges up a little bit and seal it with a fork. Place them in a cookie sheet arrange with parchment paper and brushed them with eggwash (1 egg and 2 tablespoons of water beaten together) with a kitchen scissors make two cuts on the top of each empanada. Bake for 45 minutes and let them cold for 15 minutes before serving.

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Fillings:

Basically you can put any filling you like, if you have any dry leftovers then you can use them, it doesn't matter if the filling is sweet or salty because the crust can be combine with both. Just make sure the filling its cold before preparing the empanadas. If you want some simple examples here is a list you can use.

1. Cooked potatoes
2. Cooked ground beef
3. Cooked chicken
4. Stew
5. Meatballs with sauce
6. Any pie filling (cheese, apples, apricot, pumpkin)
7. Cheese.
8. [Poblano peppers with cheese and corn \(See recipe\)](#)