

PINEAPPLE EMPANADAS



Prep. time:	Total time:	Serves:
30 min	1hr 20 min	15

Empanada Dough

- 2 cups flour all purpose
- ¼ teaspoon sea salt fine
- ¼ teaspoon baking powder
- 1 tablespoon cane sugar
- 9 tablespoons unsalted vegan butter, room temperature
- ⅓ cup Negro Modelo beer

Filling

- 3 cups diced fresh pineapple
- ⅓ cup +1 tablespoon sugar
- 1 tablespoon water
- 1 tablespoon cornstarch
- ½ teaspoon vanilla extract

Assembly

- 2 tablespoons almond milk, unsweetened
- 1 tablespoon maple syrup
- 1 cup cane sugar
- 3 tablespoons ground cinnamon

tructions:

To Make The Dough

- 1. In a large bowl, combine the all-purpose flour, salt, baking powder, and sugar. Add the butter and rub it between your fingers until fine crumbs form.**
- 2. Make a well in the center of the bowl and add the beer. Using your hand, slowly begin to incorporate the flour into the beer, bringing the dough together. Knead the dough for 5 to 6 minutes until the dough is smooth and no longer sticky.**
- 3. Place in an airtight silicone bag and refrigerate for 30 minutes**

To Make The Filling

- 1. Combine the pineapple and sugar in a medium saucepot over medium-low heat. Bring to a simmer, stirring occasionally. Reduce heat to low and cook until the pineapple softens and releases its juices, 15 minutes.**
- 2. In a small bowl, whisk together the water, cornstarch, and vanilla. Pour it into the pot, and simmer until the mixture starts to thicken, 1 to 2 minutes. Remove from the heat and let cool completely.**
- 3. Preheat oven to 350°F. Line a baking sheet with parchment paper or a silicone baking mat.**

To Assemble and Make The Empanadas

- 1. Divide the dough into 15 equal portions about 1 oz (28 g) balls. Lightly flour a surface and roll out each ball to ¼ inch (6.3 mm) thick, turning the dough as you go to form an even round.**
- 2. Place 1 tablespoon of the filling in the center of each round. Brush water around half of the outer edge of each round and fold the dough over the filling, making the edges meet. Pinch the edges to seal and crimp with a fork.**

To Make The Glaze

- 1. In a small bowl, combine the almond milk and maple syrup. Line the empanadas in the baking tray and brush with the glaze. Bake until the bottoms are golden brown, 15 to 20 minutes. Remove from the oven and let cool slightly.**
- 2. In a large bowl, combine the sugar and the cinnamon. Toss the empanadas in the cinnamon sugar to coat.**