



## Empanada Dough

***Makes about 50 small empanadas***

1 egg  
2 TBS milk  
1/8 tsp. salt  
2 ¼ cups sifted flour  
1 ½ tsp. salt  
½ cup cold butter – sliced  
1 TBS cider or white vinegar  
1/3 cup ice cold water

Place the egg, milk and 1/8<sup>th</sup> tsp. salt in a bowl and whisk it with a fork. Set aside.

In a large bowl, add the sifted flour and the 1 ½ tsp. salt. Mix well. Add the butter and incorporate it into the flour, using your clean hands, 2 knives or a food processor. Mix until the flour resembles bread crumbs.

Add the egg mixture, the vinegar and the water to the flour. Use your fork to incorporate all the ingredients.

Dump the dough on a clean, floured counter top. Carefully bring it all together – do not knead it – until you have a ball. This should take 2 to 3 pressing with the heel of your hands. Do not over-work the dough. Wrap the dough and refrigerate it for 1 hour.

After an hour, divide the dough in half and place it on a clean, floured counter top. Roll it out until you have about 1/8<sup>th</sup> inch thickness. Use a glass or round cookie cutter – any size you prefer – and cut the dough. Reuse the left over dough until you have no more left over.

Place your filling in the middle of your circle and fold. Make sure to press the edges so they stick together. You can leave them like this, press them with a fork, or form a ‘rope’ by overlapping it.

Deep fry in very hot oil for about 10 minutes or bake at 400 degrees for about 25 minutes. Enjoy!

