

# Apple Empanadas

**Season:** Autumn

**Type:** Dessert

**Serves:** 30 tastings

**From the garden:** Apple

**Class focus:** Putting filling in pastry, fold over  
& seal the edges



## Equipment:

Medium mixing bowl x 1  
Wooden spoon x 1  
Apple corer x 1  
Chopping boards and knives  
Measuring cups  
Measuring spoons  
Baking paper  
Baking tray x 2  
Serving plate x 5  
Kitchen tong x 5

## Ingredients:

3 apples (skin-on, cored & finely chopped)  
1 ¼ tablespoons plain flour  
¼ cup sugar  
¼ teaspoon cinnamon  
  
5 sheets shortcrust pastry (thawed)

## What to do:

1. Heat oven to 180C.
2. Wash the apples.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Mix everything **except pastry** in a medium mixing bowl.
5. Cut each pastry into half, then each half into 3 rectangles, making **6 rectangles in total**.
6. Fill each rectangle with 1 heap tablespoon of apple mixture.
7. Fold it in half, press and seal the edges.
8. Fold 2 corners in to make the empanada a half moon shape.
9. Place on lined baking trays and bake for 20 minutes, or until golden brown.
10. Serve into 5 serving plates with a kitchen tong in each.