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## Apple Cinnamon Empanadas

Serve these warm with vanilla ice cream and caramel sauce for a great finale to a Mexican meal. Paired with steaming mugs of Carnation hot chocolate, these make a wonderful breakfast as well!

### Estimated Times:

**Preparation Time:** 25 mins

**Cook Time:** 15 mins

**Servings:** 36

### Ingredients

2 (12-oz.) packages **STOUFFER'S Harvest Apples** *cooked according to pkg. directions, chilled*  
1 (8-oz.) package cream cheese *softened*  
1/4 cup granulated sugar  
1 teaspoon vanilla extract  
1/2 cup granulated sugar  
1 teaspoon ground cinnamon  
1 (36-count) package frozen roll dough *defrosted according to pkg. directions*  
1/4 cup milk  
1/3 cup butter *melted*

### Directions

**LIGHTLY** grease 2 baking sheets.

**COMBINE** cream cheese, 1/4 cup sugar and vanilla extract in medium bowl; mix until smooth. Combine 1/2 cup sugar and cinnamon in small bowl.

**PLACE** dough for 1 roll on lightly floured surface; roll into 4-inch circle. Spoon about 1 tablespoon cream cheese mixture and 1 tablespoon scalloped apples onto lower half; brush edges with milk. Fold dough in half; crimp edges with fork. Repeat with remaining dough.

**BRUSH** each empanada with butter; sprinkle with cinnamon sugar. Place on prepared baking sheets. Set aside.

**PREHEAT** oven to 375°F.

**BAKE** for 15 minutes or until golden brown; serve warm.

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