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Pineapple and pumpkin empanadas

Pineapple filling

Ingredients:

- 1 28oz can pineapple, crushed or tidbits
- ½ cup sugar
- 1 cinnamon stick
- 1 TBSP cornstarch
- 3 TBSP water

Preparation:

1. Drain pineapple and boil with sugar and cinnamon over medium heat for 30-40 minutes in a medium size pot. Stir constantly.
2. If the pineapple is watery, mix cornstarch and water separately and add to the boiling mixture. Do not add undiluted cornstarch to the mixture since it will form clumps.
3. Refrigerate before using.

Pumpkin filling

Ingredients:

- 2 cups pumpkin puree
- ½ can condensed milk
- 1 can evaporated milk
- 1 tsp ground cinnamon
- ½ tsp ground ginger
- ½ tsp vanilla extract
- ¼ tsp salt
- ¼ cup [cajeta](#) or brown sugar

Preparation:

1. Cook all ingredients for about 25 minutes in a medium size pot.
2. If the mixture is watery add some diluted cornstarch. Refrigerate before using.

Empanada shells

- 1lb puff pastry
- 1 egg beaten
- ½ cup sugar

Preparation:

1. With a rolling pin extend the puff pastry until you get a thin sheet. It is easier to work with puff pastry when it is cool.

2. Using a round large cookie cutter or plastic container, cut puff pastry circles.
3. Preheat oven to 350°F (175°C)
4. Using a pastry brush apply some egg around the edge of the circle and then put some of the filling in the middle.
5. Fold the circle and press the edges.
6. With a fork press the edges to completely seal them.
7. Apply more egg on top for coloring and sprinkle some sugar on top.
8. Line empanadas on a greased cookie sheet and bake for 15-20 minutes or until the edges start turning golden brown.
9. Let them cool on baking racks before eating or storing them and enjoy!