



Cookie Dough Empanadas

Prep Time: 5 Minutes

Cooking Time: 2 Minutes

Serves 12

Ingredients:

12 each 8" Pressed Mazina™ Tortillas (08043)

2 1/4 cups Edible cookie dough of choice

As needed Egg White , beaten

As needed Powdered Sugar

Garnishes of choice

As needed Dessert sauces of choice

Directions:

1. Using a 4" pastry ring cutter, cut 3 mini rounds out of each Mazina® Tortilla.
2. To prepare one Cookie Dough Empanada, fill one mini tortilla with 1 tbsp. of edible cookie dough.
3. Brush the inside edges of the tortilla with beaten egg white and fold into half-moon shapes to make empanada.
4. Place empanada(s) in the freezer and allow to completely freeze.
5. Fully coat each empanada in powdered sugar and deep fry at 375°F until golden brown and the inside is warmed. (approx. 1:15-1:30 minutes)