

## **Sweet Squash Empanaditas**

Dough:

2 cups all purpose flour

1 ½ tsp baking powder

1 tsp salt

½ cup shortening

Stir together flour, baking powder and salt. Cut in shortening until mixture resembles cornmeal. Add 1/3 cup cold water a little at a time, stirring with a fork until the dough forms a ball. Divide into 20 pats. Roll or spread each out on a 5" square parchment. Place about 1 tablespoon of filling on each. Fold in half, pressing edges with a fork. Bake at 425 degrees for 15 minutes, or until golden brown.

Filling:

Cook desired squash (we used Butternut and Sweet Meat) in the oven until soft. Scrape the pulp and puree in a food processor.

Mix three cups of puree with ¾ cup of sugar, 1 tsp cinnamon, ½ tsp ginger, and ½ tsp salt. You will have extra filling, which can be frozen or used in other recipes.