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 $\frac{3}{4}$ cup of sugar, 1 tsp cinnamon, $\frac{1}{2}$ tsp ginger, and $\frac{1}{2}$ tsp salt. You will have extra filling, which can be frozen or used in other recipes.