THE J.M. SMUCKER Co

Blueberry Empanadas — Two-Ingredient Dough

Prep Time	Cook Time	Serves	Difficulty
20 mins	25 mins	8	N/A

Ingredients

- 1/4 cup **Smucker's®** No Sugar Added Blueberry Fruit Spread
- 1 cup fresh blueberries
- 1 cup **Brodie®** Self Raising Cake and Pastry Flour

  BRODIE® Self-Raising Cake & Pastry Flour

- 1 cup 0% Fat Greek Yogurt
- 1 egg, beaten
- 1/2 tsp natural turbinado sugar

Directions

Step 1:

Preheat oven to 400ºF. Line a baking sheet with parchment paper. Combine blueberries and fruit spread in small bowl. Set aside.

Step 2:

Combine flour and yogurt in medium sized bowl. Remove to floured work surface and gently knead until dough forms. Divide into 8 balls. Roll each into a 4-5" circle. Keep remaining pieces of dough covered on floured surface. Place filling on lower half of circle and brush top edges with beaten egg. Fold over and pinch to seal. Place on prepared baking sheet. Crimp edges and prick tops with well floured fork. Brush with remaining egg and top with sugar. Bake 20-25 minutes or until golden. Remove to cooling rack.

Images

