



## Cookie Dough Empanadas

Prep time: 5 Cook Time: 2 Servings: 12

Latino,Desserts,Kids,Mazina Tortillas,Catering,Casual Dining,FSR/QSR,Plant-Based Preferences,Sweets & Desserts,Snacks & Shareables,Grab & Go

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Pressed Mazina™ Tortillas	08043		12 Each
Edible cookie dough of choice			2 1/4 cup
Egg Whites		beaten	As Needed
Powdered Sugar			As Needed
Garnishes of choice			As Needed
Dessert sauces of choice			As Needed

## Instructions

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)

