



Five Spice Apple Empanadas

Yield: 32 each Empanadas

Ingredients:

- 5 lbs [Giles Spiced Apples](#) (72299.15870)
- 2 tsp Chinese Five Spice Powder
- 1 cup Panko bread crumbs
- Empanada or pie dough, refrigerated
- Water
- AP flour for rolling out dough
- Egg wash (2 eggs whisked with 1 Tbsp water)

Directions:

1. Open the tub of Giles Spiced Apples and dice apple wedges.
2. Mix the apples with Chinese Five Spice Powder and panko crumbs.
3. Allow the panko to hydrate for 1 hour before filling.
4. Preheat oven to 400°F.
5. Flour a cleaned and sanitized table and roll the dough to ¼-inch thick.
6. Cut out 6-inch rounds and place ¼ cup apple filling in the middle of the round.
7. Lightly brush edges of rounds with water, fold them together, and crimp edges with a fork.
8. Continue with the remaining dough and filling.
9. Brush the tops of all empanadas with egg wash and poke the top of each empanada with a fork to allow steam to escape while baking.
10. Bake at 400°F for 25-35 minutes until golden brown and cooked through.
11. Serve warm or at room temperature.