

Empanada Dough

written by The Recipe Exchange | October 15, 2015

Ingredients

2 cups all-purpose flour, plus more for work surface
3/4 cup fine cornmeal, or masa harina
2 teaspoons sugar
1/2 teaspoon salt
3 tablespoons vegetable shortening
2 large egg yolks

Directions

In a food processor, combine flour, cornmeal, sugar, and salt. Add shortening; process 5 seconds. Add yolks and 3/4 cup water; process until dough is very soft, about 5 minutes. Turn out onto a lightly floured work surface; knead until smooth. Cover; let rest 30 minutes before using.