

## Dessert

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# Chocolate-Dipped Peanut Butter Empanadas

Susan Hubickey - West Chester, PA  
Pillsbury Bake-Off 45th Contest 100 Winning Recipes

**Servings: 24**

**Preparation Time: 15 minutes**

**Start to Finish Time: 1 hour 35 minutes**

**1 roll Pillsbury refrigerated peanut butter cookie dough**  
**4 ounces cream cheese, softened**  
**3 Pillsbury refrigerated pie crusts (from two boxes), softened as directed on the box**  
**1 egg, beaten**  
**1 bag (10 oz) Hershey's peanut butter baking chips**  
**4 tablespoons Crisco all-vegetable shortening**  
**1 bag (12 oz) Hershey's semi-sweet chocolate baking chips**  
**1 teaspoon powdered sugar**

Preheat the oven to 375 degrees.

Let 1/2 roll of the cookie dough stand at room temperature 10 minutes to soften. (refrigerate the remaining 1/2 roll of cookie dough for another use.)

In a large bowl, break up the cookie dough. Add the cream cheese. Beat on medium speed with an electric mixer until smooth. Set aside.

Unroll one pie crust. Roll into a 12-inch round. Using a 4-inch round cookie cutter, cut into eight rounds, rerolling the dough as necessary. Repeat with the second and third crusts.

Spoon a scant one teaspoon of cookie dough mixture on half of each round, flatten slightly. Bring the dough over the filling. Press the edges with a fork to seal. Cut a small slit on the top of each empanada. Place on ungreased cookie sheets. Brush the tops with beaten egg.

Bake for 12 to 16 minutes or until golden brown. Cool for 2 minutes. Remove from the cookie sheets to cooling racks. Cool completely, about 15 minutes.

Meanwhile, in a small microwaveable bowl, microwave the peanut butter chips and two tablespoons of the shortening on HIGH for 1 minute to 1 minute and 30 seconds, stirring every 30 seconds, until smooth. Dip one corner of each empanada into the melted chips on an angle, creating a diagonal line. Place on waxed paper. Let stand for 10 minutes or until the coating is set.

Meanwhile, in another small microwaveable bowl, microwave the chocolate chips and the remaining two tablespoons of shortening on HIGH for 1 to 2 minutes, stirring every 30 seconds, until smooth. Holding an undipped corner, dip the peanut butter-coated empanadas into the melted chocolate on an opposite angle so that some of the peanut butter coating is still visible.

Refrigerate for 10 minutes or until the chocolate is set. Sprinkle with powdered sugar.

Store covered in the refrigerator.

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Per Serving (excluding unknown items): 20 Calories; 2g Fat (82.8% calories from fat); 1g Protein; trace Carbohydrate; 0g Dietary Fiber; 14mg Cholesterol; 17mg Sodium. Exchanges: 0 Lean Meat; 1/2 Fat; 0 Other Carbohydrates.