

Baked cheese empanadas or empanadas de queso al horno

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Yield: 15 medium sized or 20-25 small empanadas

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Simple baked cheese filled empanadas

Ingredients

15 medium size or 25 small empanada discs (use [homemade empanada dough for baking](#) or store bought)
3 cups crumbled fresh queso or grated mozzarella
½ white onion, chopped finely
1 egg, white and yolk separated and lightly whisked
2-3 tbs demerara sugar

Instructions

1. Mix the cheese and onion together.
2. To assemble the empanadas spoon the cheese and onion mixture on the center of the empanada discs.
3. Brush the edges of the empanada discs with the egg whites (this will help them seal better and keep the filling from leaking while baking) .
4. Fold the empanada discs and seal the edges, use a fork to help seal the empanadas.
5. Lightly brush the top of the empanadas with the egg yolk, this will give a nice golden glow when they bake.
6. Sprinkle the demerara sugar on the top of the empanadas.
7. Chill the empanadas for at least 30 minutes, this will help them seal better and prevent leaks.
8. Pre-heat the oven to 400 F and bake for 20-25 minutes or until golden.
9. Serve immediately.