



CARAMEL APPLE EMPANADAS

1 (36-count) package frozen roll dough, defrosted according to package directions (I use Rhodes)
10 caramel candies, each cut into 4 pieces
1/3 cup all-purpose flour
3 cups peeled, chopped apples, peeled
2/3 cup caramel ice cream topping
2 teaspoons lemon juice

Lightly grease 2 baking sheets.

Combine caramel pieces and flour. Add apples, caramel topping and lemon juice; mix well.

Place dough for one roll on lightly floured surface; roll into 4-inch circle. Spoon about 2 tablespoons apple mixture onto lower half; brush edges with milk. Fold dough in half; crimp edges with fork. Repeat with remaining dough. Brush each empanada with butter; sprinkle with cinnamon sugar. Place on prepared baking sheets.

Set aside.

Preheat oven to 375 degrees F

Bake empanadas for 15 minutes or until golden brown; serve warm with vanilla ice cream and caramel sauce.

Makes 36 Empanadas