



Black Bean Empanadas w/ Cream Cheese Dough

by **Carla Hall**



Crispy baked empanadas filled with a spiced black bean picadillo, corn, cheese, and golden raisins – all wrapped in an ultra-tender cream cheese dough.

Prep Time:
45 Mins
(+chill time)

Cook Time
20 mins

Serves:
~ 60 Small
Empanadas

Level:
Beginner

Ingredients

Black Bean Picadillo

- 1/2 cup golden raisins
- 1 tbsp canola oil
- 1 1/2 cups diced yellow onion
- 2 garlic cloves, thinly sliced
- Kosher salt & black pepper
- 1 1/2 tsp ground Mexican chiles
- 2 tbsp tomato paste
- 1 (15-oz) can black beans, rinsed

- 1/2 cup corn kernels
- 1/2 cup shredded cheddar or Monterey Jack
- 2 tbsp chopped cilantro (optional)

Cream Cheese Dough

- 3 cups all-purpose flour
- 1 1/2 tsp salt
- 9 oz cold unsalted butter, diced
- 12 oz cold cream cheese, cubed

Instructions

Make the Filling

Step 1: Soak the raisins in hot water until plump.

Step 2: Sauté the onion and garlic in oil with salt and pepper until softened.

Step 3: Add the ground chiles and tomato paste; cook until the mixture turns brick-red.

Step 4: Stir in the beans, corn, and raisins with their soaking liquid. Simmer for 5 minutes.

Step 5: Cool completely, then fold in the cheese and cilantro.

Make the Dough

Step 6: Toss the flour, salt, butter, and cream cheese together.

Step 7: Mix on low speed until a loose dough forms.

Step 8: Shape the dough, wrap tightly, and chill for at least 3 hours.

Assemble & Bake

Step 9: Roll the dough to 1/8-inch thickness and cut into rounds.

Step 10: Add 1 tablespoon of filling to each round, fold, seal, and crimp the edges.

Step 11: Bake at 400°F for about 20 minutes, until golden.

Serving & Finishing

- Serve warm or at room temperature
- Add an optional squeeze of lime and a dollop of sour cream or crema on the side.