

## Alfajores

(40 - 48 disks or 20 to 24 cookies)



### Ingredients

1	lbs	Butter -- 4 sticks
4	cup	Flour, White, Unbleached -- sift
2	cup	Cornstarch
3/4	cup	Sugar -- confectioner's
1	can	Milk, Condensed
1/2	cup	Coconut, Unsweetened
1/2	tsp	Salt
1	tsp	Vanilla Extract
2	tbsp	Milk -- optional

### Instructions

1. Preheat oven to 350 degrees. Line two baking sheets with parchment paper or nonstick baking mats; set aside.
2. In a medium bowl, whisk together flour, cornstarch, and salt; set aside.
3. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugar on medium speed until light and fluffy, 1 to 2 minutes. Working in batches, add flour mixture; mix until well combined. Add vanilla; milk, if necessary, 1 Tbsp at a time; continue mixing until a dough forms, 1 to 2 minutes.
4. Roll dough with a rolling pin until smooth; out to a thickness of about 5 mm (1/4 inch) and cut into 5 cm rounds ( 2 inch). Transfer to oven and bake, rotating baking sheets halfway through baking, until golden, 10 to 14 minutes. Transfer cookies to a wire rack until completely cool.
5. When cookies have cooled completely, spread the bottoms of half of the cookies with dulce de leche, (cajeta, or jam) sandwich together with remaining cookies, allowing some of

the dulce de leche to squeeze from the sides. Roll the sides in the coconut until the sides are covered.

6. Store in an airtight container for up to 2 days. Just before serving, lightly sprinkle with confectioners' sugar, if desired.

### To make Dulce de Leche

Method 1: Pour 1 can sweetened condensed milk into 9-inch pie plate. Cover with aluminum foil. Place the pie plate in a larger shallow pan half-filled with hot water. Do not allow the water to cover the smaller pan. Bake at 425 degrees F for 1 hour or until thick and caramel-colored. Beat until smooth.

Method 2: Place unopened can sweetened condensed milk in a pot with enough water to cover the can. Bring slowly to a boil, then lower heat to a simmer and let cook for 4-5 hours until the milk is caramelized. Be careful! Keep the can covered and simmering slowly to avoid the risk of the can exploding. Cool the can before opening.

\* Note: if making dulce de leche sounds like danger in the making, you can find dulce de leche in "El Sureno" 1730 Commercial Dr. There is a bunch of brands, I find the San Ignacio jar a decent option. Enjoy!

Cheers,

Chef Luisa (Exported from A Cook's Books -- Recipe management for Macintosh)

via [Jackie Connelly Photography - blog](#)