

COOKING UP THE MAGIC

ALFAJORES (*Vanilla Shortbread Cookies*)

INGREDIENTS

(Makes 6-8 Alfajores)

COOKIES:

- 2 cups all-purpose flour
- 1/2 cup cornstarch
- 3/4 cup butter, softened
- 1/2 cup powdered sugar
- 1 egg yolk
- 1 tablespoon vanilla extract

ALFAJORES:

- 1 (14 ounce) can Dulce de Leche
- 12-16 cookies
- 1/2 cup shredded coconut
- 1/4 cup powdered sugar

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.



DIRECTIONS

FOR COOKIES:

Preheat oven to 325°F. Line baking sheet with parchment paper; set aside.

Combine all-purpose flour and cornstarch in a small bowl; set aside.

Cream butter and powdered sugar in the bowl of an electric mixer fitted with a paddle attachment until fluffy. Add egg yolk and vanilla and mix on medium speed, scraping sides occasionally, until fully incorporated.

Add reserved flour mixture and beat on low speed until dry dough starts to come together. Remove from bowl and knead on floured surface until dough is soft.

Roll dough to 1/2-inch thickness. Cut into 2 1/2-inch circles. Place on prepared baking pan, leaving 2-inches between each cookie.

Bake for 10-12 minutes, until lightly browned. Cool on wire racks.

FOR ALFAJORES:

Pour dulce de leche into a piping bag.

Place half of the cookies, bottom side up, on a flat surface. Pipe dulce de leche onto each cookie. Top with remaining cookies.

Coat sides of cookies with shredded coconut and dust tops with powdered sugar.

Cook's Note: To enhance the flavor of the coconut, toast it in the oven. Place on a baking sheet and bake at 300°F, stirring every 3 minutes, until golden brown.