

Alfajores

Makes 24 Servings

INGREDIENTS

1 cup cornstarch

1 cup flour

1 tsp baking powder

12 tbsps unsalted butter

3/4 cup sugar

2 egg yolks

1/4 cup decorating sugar

2/3 cup dulce de leche

Note: Dulce de Leche can be found in jars at most grocery stores and even Costco (if you want a big jar). If you have the time, you can attempt to make it from scratch using a can of condensed milk...there are hundreds of recipes available online!

DIRECTIONS

1. Sift the cornstarch, flour and baking powder together in a medium bowl. In a mixer bowl, beat the butter and sugar together until light and fluffy.
2. Add the egg yolks, beating until they are incorporated.
3. Reduce the mixer speed to low and add the flour mixture in 3 batches, allowing each batch to become incorporated before adding the next.
4. Form the dough into a disc without handling it too much. Wrap with plastic wrap and refrigerate for at least 1 hour.
5. Preheat oven to 350F.
6. Remove the dough to a lightly floured work surface and roll out to about 1/8-inch thick. Cut out 40 rounds (1.5-2-inches), and carefully place the rounds on two lightly greased cookie sheets.
7. Sprinkle 20 of the rounds with the Decorating Sugar. Bake for 9 to 10 minutes, but not so long that they begin to brown. Remove from the oven and cool for 5 minutes. Then remove the cookies to wire racks and cool completely.
8. Spread about a teaspoon of dulce de leche on the flat half of a cookie without the Decorating Sugar and cover it with the flat half of a sugared cookie to form a sandwich. Repeat with the remaining cookies.