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Ingredients

6 T Flour
1/4 t Baking Soda
1/2 c Cornstarch
1/2 t Baking Powder
1/8 t Salt
4 T Unsalted Butter (room temperature)
2 T Sugar (plus 2 teaspoons)
1 t Lemon Zest
1 Egg Yolk
1/2 T Water
1/4 t Vanilla Extract
4 oz Dulce De Leche
1 T Powdered Sugar

Instructions

1. In a medium bowl, combine flour, cornstarch, baking soda, baking powder, and salt. Whisk to combine and set aside.
2. In the bowl of a standing mixer with paddle attachment, add the butter and the sugar. Then, mix on low until light and fluffy, scraping down the sides of the bowl as needed.
3. Next, add the lemon zest, egg yolk, water, and vanilla. Mix on low until combined, then slowly add the flour mixture. Mix just until it is combined, but don't over mix.
4. Form dough into a disk then wrap in plastic wrap. Place in the fridge and chill until it is firm, about 1 hour.
5. Preheat oven to 350 degrees. Line a baking sheet with parchment paper and lightly flour a work

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surface. Roll out the dough to 1/4 inch thickness and then cut into 12 2-inch rounds, re-rolling scraps if necessary. Place the dough onto prepared baking sheet.

5. Bake in the oven for 11-13 minutes, or until they are just golden on the bottom edges. The cookies will be quite pale on top, this is fine.

Remove the cookies to a cooling rack to cool completely.

6. Once the cookies have cooled, turn over half of them. Then, using the back of a spatula, place a tablespoon of dulce de leche on the flat surface of the upside down cookie. Place a right side up cookie on top of the filling, and gently press to sandwich them together.

7. Repeat with the remaining cookies. Dust

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generously with powdered sugar and serve!