

ALFAJORES

INGREDIENTS:

- 1 1/4 cup cornstarch
- 1 cup all-purpose flour
- 1 t baking powder
- pinch of salt
- 1/2 cup (1 stick) unsalted butter, softened
- 3/4 cup sugar
- 2 egg yolks
- 1 T vanilla
- 1 (13.4 oz) can dulce de leche, for sandwiching
- 1/2 -1 cup toasted coconut, for sandwiching
- confectioners' sugar, for dusting

DIRECTIONS:

1. Preheat your oven to 350F and line two baking sheets with parchment paper.
2. In a medium bowl, whisk together the cornstarch, flour, baking powder, and salt. In the bowl of a stand mixer cream together the butter and the sugar until lightened in color and fluffy. Add the yolks one at a time. Scrape the bowl and mix in the vanilla. Slowly add the dry ingredients until the dough comes together. It may look like crumbs, but will come together when pressed.
3. Pour out onto a floured surface. Knead a bit to bring the dough together. Roll out until 1/4 inch thick and cut out shapes. Transfer to the prepared baking sheets. Bake for 10-12 minutes until just beginning to look golden, but still pale in color. Cool completely and then fill with dulce de leche and toasted coconut. Sprinkle with confectioners' sugar. Enjoy!