



Alfajores Recipe

Alfajores are popular caramel sandwich cookies in Argentina. Follow the recipe below to make your own and learn more about Argentina with the World Edition!

Ingredients

- 1½ cups flour
- ½ tsp baking soda
- 2 tsp baking powder
- 2½ cups cornstarch
- 1½ cup unsalted butter
- 1 cup granulated sugar
- 5 egg yolks
- ½ tsp vanilla extract
- One 12-oz jar dulce de leche
- ½ cup shredded coconut



Total time: 1 hour 20 minutes

Active time: 30 minutes

Servings: 2 dozen alfajores

Instructions

1. Whisk the flour, baking soda, baking powder and cornstarch together and set aside.
2. In a separate bowl, beat the butter and sugar until fluffy.
3. Add the egg yolks to the butter mixture one at a time, blending each individually.
4. Mix in the vanilla extract.
5. Add the dry mixture to the butter mixture. Gently mix until a dough is formed.
Roll the dough into a ball, wrap in plastic and chill in the fridge for 30 minutes.
6. Preheat the oven to 350 degrees Fahrenheit.
7. Use a rolling pin to roll the dough to a quarter-inch thickness.
8. Cut circles from the dough with a small round cookie cutter.
9. Bake the cookies on a cookie sheet lined with parchment paper for 7 to 10 minutes. Cool the cookies on a wire rack.
10. Spread a teaspoon of dulce de leche on the flat underside of one cookie.
Press a second cookie on the caramel to create a sandwich.
11. Roll the sides with coconut.
12. Continue until all cookies are used. Enjoy!