



Global Recipe

Rita

From: Peru

40
min




Alfajores

[al-fa-HOH-res]

INGREDIENTS

- ✓ 1 cup and 2 tablespoons of self-rising flour
- ✓ 1 cup of cornstarch
- ✓ 6 tablespoons of powdered sugar
- ✓ 2 sticks of salted butter
- ✓ 1 teaspoon of vanilla extract
- ✓ 1 teaspoon of kosher salt
- ✓ 1 can of dulce de leche
- ✓ Coconut flakes (optional)

EXPLORER STEPS TO SUCCESS:

- 1  **Preheat the oven to 350°F:** Line your cookie sheet. Your sweet journey begins—next stop: South America!
- 2  **Mix the dry stuff:** In one bowl add flour, cornstarch, baking powder, and salt. In another bowl: beat butter, sugar, yolks, and vanilla.
- 3 **Combine & Chill:** Mix wet and dry into a soft dough. Wrap and chill.
- 4  **Heat the Pan:** Roll dough to ¼ inch thick. Use a cookie cutter or cup to shape.
- 5 **Bake the Alfajores:** Place on a sheet and bake for 10–12 minutes. They should stay pale and soft.
- 6 **Cool & Fill:** Let them cool, then spread dulce de leche between two cookies & top with powdered sugar! Optionally, roll sides with coconut flakes. Ready for takeoff!

