



Alfajores Argentinean Style

Oscar · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

This is a traditional cookie that is much loved in most Latin cultures Even my mother in law says theyre the BEST and that is saying a lot considering she is from Mendoza Argentina

Ingredients

— - 1 ½ cups unbleached all-purpose flour - 2 ½ cups cornstarch - ½ teaspoon baking soda - 2 teaspoons baking powder - 1 cup unsalted butter
— softened - ¾ cup white sugar - 3 egg yolks - 1 teaspoon vanilla rum - ½ teaspoon vanilla extract - ½ teaspoon lemon extract - 2 teaspoons lemon zest - 1 (11.5 ounce) jar dulce de leche - ½ cup unsweetened shredded coconut

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper. Whisk together the flour
2. cornstarch
3. baking soda
4. and baking powder; set aside. Beat the butter and sugar with an electric mixer in a large bowl until light and fluffy. Add the egg yolks one at a time
5. allowing each yolk to blend into the butter mixture before adding the next. Beat in the vanilla rum
6. vanilla extract
7. lemon extract
8. and lemon zest with the last egg. Gently fold in the flour mixture with a spoon
9. making a crumbly dough. When the dough becomes cohesive enough
10. press it together into a ball with your hands. Wrap with plastic wrap and chill for 30 minutes to 1 hour. Roll out the dough
11. using as little flour as possible
12. about 1/4 inch thick. The dough will have an unusual consistency. Cut with a small round cookie cutter. Continue pressing the dough together
13. rolling it out
14. and cutting until you have used it all. Place cookies 1/2 inch apart on the prepared cookie sheets. Bake in the preheated oven until set but not browned
15. 7 to 10 minutes. Remove the cookies immediately to cool on a wire rack. Spread the underside of a cooled cookie with a teaspoon of dulce de leche
16. then sandwich together with another cookie until the caramel oozes out the sides. Roll the sides in the shredded coconut.