



Alfajores Dulce de Leche Sandwich Cookies

Oscar · 29/09/2024



Prep Time

30 mins

Dificult

Medium

Servings

1 hr 25 mins

Description

These alfajores also called dulce de leche cookies are buttery and sweet with a touch of vanilla Theyre to die for Given to me by a chef who sweettalked the recipe out of a street vendor in Peru

Ingredients

- - 2 cups sifted all-purpose flour - ½ cup sifted confectioners' sugar - ¼ cup sifted cornstarch - ¼ teaspoon salt - 2 sticks unsalted butter
- softened - ¼ cup white sugar - 1 teaspoon vanilla extract - 1 (11.5 ounce) jar dulce de leche - ¼ cup confectioners' sugar
- or as needed for dusting

Instructions

1. Mix flour
2. 1/2 cup confectioners' sugar
3. cornstarch
4. and salt together in a bowl. Beat butter with an electric mixer in a separate bowl until soft and fluffy. Mix in white sugar and vanilla until well combined. Add dry ingredients to wet ingredients in 3 batches
5. beating until just blended after each addition. Divide dough in half
6. roll each half into a log
7. and refrigerate until firm
8. about 2 hours. Preheat the oven to 350 degrees F (175 degrees C). Slice dough logs into forty-eight 1/4-inch-thick cookies and place onto ungreased baking sheets. Bake in the preheated oven until just starting to turn golden around the edges
9. 8 to 10 minutes. Remove from the oven and let cool for 1 minute on the baking sheet. Transfer cookies to wire racks to cool completely
10. 25 to 30 minutes. Use a knife to generously spread dulce de leche onto 1/2 of the cooled cookies. Sandwich remaining cookies on top and place onto a serving tray. Lightly dust finished cookies with remaining confectioners' sugar.