Alfajores

Yields 24 filled cookies

Ingredients

- 2/3 cup butter or margarine
- 1 cup sugar
- 1 egg
- 2 egg yolks
- 1 tsp vanilla extract
- 2 tsp grated lemon rind
- 2 cups cornstarch (yes, cups)
- 1/2 cup flour
- 1 tsp baking powder
- 1 Tbsp brandy

For filling and finishing:
- Dulce de Leche (amount as needed)
- Shredded coconut (amount as needed)

Instructions

1. Cream butter, add sugar and continue creaming.
2. Add the egg and egg yolks, beating until light and frothy.
3. Add the vanilla and lemon rind.
4. Sift the cornstarch, flour, and baking powder together, then add to butter mixture, mixing well.
5. Add brandy. Blend until dough is smooth.
6. Chill dough in refrigerator for a few hours, or until firm enough to roll out.
7. Preheat oven to 325°F.
8. Roll dough 1/2-inch thick on a floured surface.
9. Cut into rounds with a 1 3/4-inch floured cookie cutter.
10. Place on a buttered baking sheet.
11. Bake at 325°F for 15 to 20 minutes, or until very lightly browned.
12. Set aside to cool completely.
13. Fill each pair of cookies with Dulce de Leche.
14. Roll the edges in shredded coconut.

ALFAJORES

⅔ cup butter or margarine
1 cup sugar
1 egg
2 egg yolks
1 teaspoon vanilla extract
2 teaspoons grated lemon rind
2 cups cornstarch (yes, cups)
½ cup flour
1 teaspoon baking powder
1 tablespoon brandy

Cream butter, add sugar and continue creaming. Add the egg and egg yolks, beating until light and frothy. Add the vanilla and rind. Sift the cornstarch, flour and baking powder and add to butter mixture, mixing well. Add brandy. Blend until dough is smooth.

Chill dough in refrigerator for a few hours, or until firm enough to roll out. Preheat oven to 325 degrees. Roll dough ½-inch thick on a floured surface. Cut into rounds with a 1¾-inch floured cookie cutter. Place on buttered baking sheet. Bake at 325 degrees for 15 to 20 minutes, or until very lightly browned. Set aside to cool. Fill each pair of cookies with Dulce de Leche. Roll edges in coconut. Yield: 24 filled cookies.

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