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Alfajores

These little cookies are delightful! They are light, not excessively sweet and a great addition to any brunch or tea party! Give them out as a gift! I promise you will be thanked many times over! This recipe was given to me by my friend Maruja and the measurements are presented in grams. If you are not familiar with the metric system go ahead and convert the units online. Happy baking!

Here is what you will need:

250 grams unsalted butter - room temperature
150 grams granulated sugar
3 egg yolks - room temperature
1 tablespoon Cognac or Brandy
300 grams corn starch
150 grams flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon vanilla extract
3/4 cup whole milk
Zest of one small lemon
1 can dulce de leche or cajeta - look for it in the Hispanic food area
Shredded coconut

Preheat the oven at 350 degrees.

Mix the flour, corn starch, baking soda and baking powder in a bowl.

In a separate bowl, beat the butter and the sugar until creamy. Add the egg yolks, 1 by 1. Slowly add the cognac. Mix well. Gradually add the flour mixture. Add the vanilla and the zest. Combine all ingredients until you have a soft ball.

Remove the dough from the bowl and roll in extra corn starch. Roll out the dough on a floured surface and cut into small rounds.

Place the cut cookies on a buttered baking sheet about 1/2 inch away from each other. Bake until lightly browned, about 8 to 10 minutes. Remove from oven and cool down.

Spread a generous amount of dulce de leche on a cookie. Cover with another and squish lightly - enough to get some filling on the edges. Roll in the shredded coconut. Enjoy!

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