

## **Alfajores – Cornstarch Cookies**

***Makes about 30 small sandwiches***

2 1/3<sup>rd</sup> cups (290 grams) cornstarch  
1 cup (140 grams) all-purpose flour  
¼ tsp. (2 grams) salt  
½ tsp. (2 grams) baking powder  
½ tsp. (4 grams) baking soda  
1 cup (230 grams) unsalted butter – softened  
1 ½ cups (300 grams) sugar  
3 egg yolks  
1 TBS (15 ml) brandy or vodka  
½ tsp. (2.5 ml) vanilla  
½ tsp. (2.5 ml) lemon zest  
Dulce de leche  
Unsweetened grated coconut

Heat your oven to 350 degrees F (176 C) and line your baking sheets with parchment paper or silicon mats. Spread some grated coconut on a plate.

Whisk the cornstarch, flour, salt, baking powder and baking soda in a bowl and set it aside.

Cream the butter with the sugar until creamy and pale. Add the egg yolks and mix in. Add the brandy, vanilla extract and lemon zest. Mix in well.

Add the dry ingredients and mix them in without over beating. Once all the dry ingredients are incorporated use your clean hands to get the dough to stick together. Form two balls of dough.

Sprinkle some cornstarch and flour on a clean counter and roll out your dough – 1 ball at a time. Cut your dough into circles with a cookie cutter or the rim of a glass. I like making these on the small side but you can make these the size you like. Reuse any left over dough by making it into a ball and rolling it out.

Place the cookie about an inch apart in the baking sheet and bake for 8 to 9 minutes. As soon as the bottom browns a little bit your cookies are ready. Do not over cook them. They will continue to be soft and will harden as they cool down.

Once your cookies are completely cooled down add a generous amount of dulce de leche on one and cover it with another one. Lightly squeeze it so that the dulce de leche comes out on the sides. Tap the sides with the grated coconut to serve. Enjoy!