

Argentinian Coconut Alfajores

16+

Soft, delicious coconutty cookies filled with dulce de leche sweetness which oozes out in every bite!

Ingredients

Alfajore Cookies

- 1 cup cornstarch
- 1 1/2 cups plain flour
- 1/2 cup desiccated coconut
- 1/2 tsp baking soda
- 1 tsp baking powder
- 250g butter, cubed and softened to room temperature
- 1/2 cup caster sugar
- 1/3 cup brown sugar
- 2 egg yolks + 1 egg
- 1/4 tsp rum essence (it was quite artificial) **OR** 1 tbs brandy
- 1 tsp vanilla essence
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Dulce de Leche

- 1x 395g can of sweetened condensed milk

Instructions

Dulce de Leche

1. Preheat oven to 220 degrees C.
2. Pour a can of sweetened condensed milk into a baking dish.
3. Cover tightly with aluminium foil.
4. Place baking dish into a larger roasting pan, and fill halfway up with hot or boiling water.
5. Place into the oven and bake for 1 - 1 & 1/4 hours (I found the perfect time to be 1 hour and 5 minutes) - Refill the water every 20 minutes quickly, for even heating.
6. Once cool, whisk and refrigerate till ready to use.

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7. Beat butter and sugars on medium speed till light and fluffy. Scrape down the sides of the bowl.
8. Add the egg yolks, egg, brandy or rum essence, vanilla essence and beat till just combined, and scrape down the sides again.
9. Into the bowl, sift in the cornstarch, flour, baking soda and baking powder, and add in the desiccated coconut.
10. Mix on slow speed till flour is incorporated and dough has formed.
11. Onto a sheet of plastic wrap, tip out the dough and shape into a disk, wrapping tightly. Refrigerate for a minimum of 1 hour, or till firm.
12. Once chilled, line 4 baking sheets with baking paper.
13. On a generously floured surface, lay out dough and cover in a little bit of flour.
14. Roll out to approximately 0.5cm in width - some of mine were fatter and they puffed up considerably more! (Still cute but you want the stars to look their shape, and not like Patrick Star)
15. Cut out as many stars as you can using a star cookie cutter. Re-roll out the easily-joined cut-offs and continue the process.
16. Place cookies on the lined cookie sheets and cover with baking paper. Refrigerate for 15-20

- minutes to deter spreading in the oven.
17. Meanwhile, preheat oven to 170 degrees C.
 18. Remove the covering baking paper and bake cookies, one tray at a time, for 10-12 minutes, or until golden brown.
 19. After 10 minutes, let cool on a wire rack, off the trays.
 20. Once cool, microwave the dulce de leche till a little runny and smooth (around 20 seconds with a rigorous stir after)
 21. Flip one cookie and dollop generously with the filling.
 22. Twist another cookie gently down on top to create a sandwich cookie.
 23. Repeat process with remaining cookies and dulce de leche.
 24. Dust generously with icing sugar and eat them all yourself!

Notes

Alfajore recipe adapted from: [Sun Diego Eats](#)

Dulce de Leche method: [David Lebovitz](#)

<http://gobakeyourself.com/2014/07/14/and-so-ends-the-2014-world-cup/>