

# A Recipe From *tikkido*

## Alfajores Dulce De Leche Sandwich Cookies Recipe:

<http://tikkido.com/blog/alfajores-dulce-de-leche-cookie-recipe>

- 1 1/2 cups flour (200g)
- 2 1/8 cups cornstarch (300g)
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 14 Tablespoons butter (200g), softened
- 3/4 cup (150g) sugar
- grated lemon zest
- 3 large egg yolks
- 2 teaspoons vanilla
- one can dulce de leche, for filling the cookies.



### Instructions:

1. Cream the butter and the sugar together, then add egg yolks and vanilla, and beat until well combined.
2. Sift together the dry ingredients, and add to the previous mixture, stirring just until combined. If the dough is too dry to come together, add water, 1 Tablespoon at a time, until a dough forms.
3. Roll out dough on parchment paper, cut out shapes, and freeze the unbaked cookies for at least one hour.
4. Bake directly from frozen state, at 350 degrees, for 10 minutes.
5. Cool and sprinkle lightly with powdered sugar.
6. Fill with dulce de leche, creating sandwich cookies.