



Alfajores

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Enjoy this classic Argentinian sweet with *mate* in the afternoon or with a coffee in the morning. Easy, delicious, and impressive!

Preparation Time - 15 min

- 200 grams flour
- 300 grams cornstarch
- 1/2 teaspoon baking soda
- 2 teaspoons baking powder
- 200 grams butter
- 150 grams sugar
- 3 egg yolks
- 1 tablespoon vanilla essence
- 1 teaspoon grated lemon rind
- *Dulce de leche*
- Shredded coconut

Method:

1. Sift together the cornstarch, flour, baking soda, and baking powder.
2. In a bowl, beat the butter with sugar. Add the yolks one by one, mixing well each time.
3. In the same bowl, gradually add the sifted dry ingredients (flour, cornstarch, baking soda and baking powder). Add the vanilla essence and the lemon zest and mix well to form a homogeneous mass.
4. Roll out the dough (without kneading it) on a flour-dusted surface until it is 1/2 cm thick. Cut out using a circular cookie cutter.
5. Place on a cookie sheet and bake in a moderate oven (350 degrees) for 15 minutes. Once the cookies are cooked, let them cool.

Form the *alfajores* by joining them in pairs with plenty of *dulce de leche* in the middle. Roll the edges in shredded coconut.

Delicious!