



Alfajores

Celebrate Hispanic Heritage Month with this recipe for Alfajores con Cajeta, a traditional Latin American sweet treat. Buttery shortbread, sweet caramel cajeta, and a touch of coconut ... YUM! Recipe makes approximately 2 dozen sandwich cookies.

INGREDIENTS

¾ cup all-purpose flour (not packed)
¾ cup cornstarch (not packed)
½ cup powdered sugar
¼ teaspoon kosher salt
¼ teaspoon baking powder
1 stick cold unsalted butter cut into ¼" pieces
2 large egg yolks (cold)
Cajeta, for assembling (see separate recipe)
Coconut shreds for garnish



- STEP 1** Add flour, cornstarch, powdered sugar, salt, and baking powder to a large bowl, and stir with a spatula. Or ask a grown-up to use a hand mixer or food processor. Mix or pulse until combined.
- STEP 2** Add butter to mixture, and blend until sandy and crumbly. Add egg yolks, and blend again continuously until dough forms, around 1 minute.
- STEP 3** Place dough onto a large sheet of parchment paper. Roll the dough into 10" log (with your hands or rolled up in the parchment paper). Refrigerate dough for at least 2 hours and up to 1 week.
- STEP 4** When ready to bake, ask a grown-up to place oven rack in middle of oven and heat to 350°F. Line two baking sheets with parchment paper.

STEP 5 Remove dough from fridge, and ask a grown-up to slice into rounds around ¼” thick. Place rounds on baking sheet with ½” space between cookies.

STEP 6 Bake cookies until golden brown around the edges, around 12-15 minutes. Ask a grown-up to rotate trays halfway through baking for even color, then remove from oven and let cool on baking sheet.

STEP 7 To assemble, remove the cajeta from fridge. Flip half of the cookies over, so the side against the sheet tray now faces up. Using a spatula, smear a dollop of cajeta on the upturned cookies. Top with the remaining cookies (with the browned side facing out).

STEP 7 Pour coconut shreds onto a plate, and roll the sandwiched cookies in the coconut so it sticks to the cajeta. Eat and enjoy!



FOLD



Do you have a special family recipe?
Use this blank recipe card to write down the ingredients and steps together!