



Cajeta

Spats la espátula (aka Spats) goes wild for the ooey-goey cookie center in Alfajores con Cajeta, and you will too! Cajeta is the creamy, dulce caramel that keeps your shortbread cookies glued together – and tasting delicious.

INGREDIENTS

1 vanilla bean
1 stick of Mexican cinnamon
1 quart goat milk
6 ounce piloncillo, broken into large chunks
½ teaspoon baking soda
1 pinch kosher salt



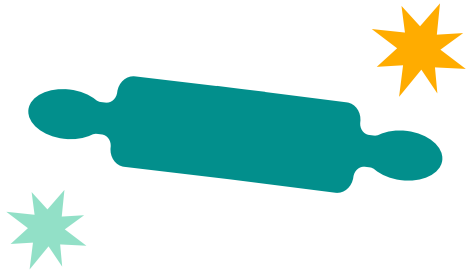
STEP 1 Ask a grown-up to split vanilla bean down the center with a knife and scrape out the inside. Add that to the cinnamon stick, goat milk, piloncillo, baking soda, and kosher salt in a thick-based 4-quart pot.

STEP 2 Have a grown-up to bring ingredients to a simmer, stirring constantly to prevent liquid from boiling over. Cook at a low simmer until sugar dissolves. Milk will be slightly foamy.

STEP 3 A grown-up should lower heat to barely a simmer and cook for 45-60 minutes, stirring occasionally at beginning. As the cajeta thickens, stir more frequently to prevent burning.

STEP 4 Cook until swiping spatula across bottom of pot leaves space that takes 2-3 seconds to close.

STEP 5 When finished, pour cajeta into a heat-proof glass jar for storage and let cool completely!



FOLD



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