Marias Gamesa® Alfajores Cookies

Ingredients

- 1 pkg (4.9 oz) Marías
- 3/4 cup all-purpose flour
- 3/4 cup cornstarch
- 1 tsp baking powder
- 1/4 tsp salt
- 3/4 cup unsalted butter, at room temperature
- 1/2 cup granulated sugar
- 2 egg yolks
- 1 tsp vanilla extract
- 1/2 cup dulce de leche
- 1/2 cup unsweetened shredded coconut

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
35 min	15 min	50 min	12

How to make it

1. In food processor, pulse Marias Gamesa® Cookies until finely crushed (makes about 1 ¼ cups).

2. In medium bowl, whisk together cookie crumbs, flour, cornstarch, baking powder and salt.

3. In large bowl, using handheld electric mixer, beat together butter and sugar until light and fluffy. Add egg yolks and beat until incorporated. Beat in vanilla. Add flour mixture and beat on low speed until dough just comes together.

4. Divide dough in half. Roll each half into a log with a 2-inch diameter. Wrap in plastic wrap and refrigerate for 1 to 2 hours or until dough is well chilled and firm.

5. Preheat oven to 350°F.

6. Unwrap logs and slice each into 12 even rounds, each about 1/4 inch thick. Arrange on parchment paper–lined baking sheets, spacing 2 inches apart. Freeze for 10 to 15 minutes or until firm (this will stop the cookies from spreading too much).

Made with

Marías

7. Bake cookies for 12 to 15 minutes or until golden around edges and tops are set. Let cookies cool on baking sheets for 10 minutes, then transfer to wire rack to cool completely.

8. Spread 1 tsp dulce de leche on bottom sides of half the cookies; cap each with remaining cookie.

9. Transfer coconut to small shallow dish.

10. Roll edges of each cookie sandwich cookie in coconut.