



Alfajores de Maizena (cornflower sandwich cookies)

The recipe was written in Hebrew and translated into English by Miriam after several phone calls to her sister!

Yield: 30-35 sandwich cookies

Ingredients:

- 8 ounces butter
- ½ cup sugar
- 1 egg + 2 more egg yolks
- 1 Tbsp brandy
- 1 ⅓ cup cornstarch
- 1 cup white flour (or you can use cake flour which is better + ½ tsp soda in place of white flour and baking powder)
- 2 tsp baking powder
- ½ tsp baking soda
- 1 tsp vanilla
- zest of 1 lemon, finely chopped
- 1-2 cups Dulce de leche (you can buy this at a Mexican grocery store or make it from condensed)
- 1 ½ cups Unsweetened shredded coconut to roll the cookies

Instructions

Preheat oven to 350 with oven racks in the middle. Line two cookie sheets with parchment paper.

Cream butter and sugar. Add egg, beat well then add yolks one at a time. Add brandy, vanilla and lemon zest.

Combine all dry ingredients and quickly mix into the batter until just combined. Divide into two smooth balls and refrigerate ½ hour.

Roll out each the dough balls onto pastry cloth or counter dusted only cornstarch (NOT FLOUR) to keep the dough from sticking. Roll into a ¼ inch thick circle. Using a glass (~1 ½ inch in diameter) dipped in cornstarch, cut little circles and carefully transfer onto parchment-lined sheets.

Place cookie sheets in the oven and bake 15 minutes, switching the two sheets halfway through.

Remove the cookie sheets as the cookies are still white in color. Gently pull parchment with cookies from the metal cookie sheets and let cool. When the cookies are totally cooled gently remove the cookies from the from the parchment.

Using a flat knife or offset spatula, spread the flat side of one cookie with dulce de leche.

Sandwich the flat side of another cookie on top, and press flat sides of the cookies together, squeezing out a little dulce de leche so it is around the perimeter. You can also spread more dulce de leche around the perimeter if there isn't enough to "ooze." Roll each cookie in unsweetened shredded coconut.

I think next time I will dip half the cookie in dark chocolate. Yum!