



## Recipe for Alfajores with Dulce de Leche

<https://agreenmouse.com/spanish-for-kids-argentina-alfajores-recipe/>

### Ingredients:

300g plain flour  
200g caster sugar  
100g soft butter  
1 egg (beaten)  
grated coconut

### For the Filling:

 1 jar of Dulce de Leche

(You can make your own by bringing to the boil and then simmering a tin of condensed milk in a saucepan of water that covers the tin for three hours - Let the tin cool, and then open it whenever you need it)

### Method:

- Mix the dry ingredients together
- Rub in the butter
- Mix in the beaten egg to form a soft dough
- Roll out the dough with a rolling pin to about 0.5cm thick on a floured surface.
- Use cookie cutters to cut out round shapes about 4cm wide.
- Place them evenly on non-stick baking trays.

Bake, one tray at a time, in a pre-heated oven, 180C, for 8 minutes approximately. The biscuits need to be dried out/cooked through but not golden brown. To check if they are done, pick one up gently and look underneath.

If the dough is still slightly wet on the underside of the biscuit put the biscuits back in the oven for a little longer.

(There is no point in having raw biscuits - better golden than raw)

When the biscuits have cooled they can be stored or even frozen until you are ready to eat them. When you ARE ready, put some grated coconut in a flat bowl and open a jar/tin of dulce de leche. Turn the biscuits upside down and put two biscuits together at a time with a generous 1cm+ layer of dulce de leche in the middle.

Squeeze the biscuits together so that the dulce de leche sticks out a little.

Roll the biscuit sideways along the grated coconut so that it sticks to the dulce de leche.

When all the biscuits are ready, sprinkle a little grated coconut over them for decoration and serve.

