



Alfajores

Ingredients

- 1 ⅓ cups of MASECA® corn masa flour
- 1 ⅔ cups of cornstarch
- 1 cup of margarine
- 5 egg yolks
- 5.3 ounces of sugar
- 1 tablespoon of baking powder
- 3.5 ounces of shredded coconut (for decoration)
- Zest of 1 lime
- 1 teaspoon of vanilla extract
- ½ cup of dulce de leche (for filling)

Preparation

1. In a large bowl, place the margarine at room temperature along with the sugar. Beat until you obtain a creamy mixture.
2. Add the vanilla extract and the egg yolks one at a time, continuing to beat.
3. Sift the cornstarch, MASECA® corn flour, baking powder, and lemon zest over the mixture. Stir well until all ingredients are fully incorporated.
4. Wrap the dough in plastic wrap and refrigerate for 30 minutes to allow it to firm up.
5. Roll out the dough with a rolling pin to a thickness of about 0.2 inches. Cut out circles using a round cookie cutter.
6. Grease a baking tray and lightly dust with flour. Place the dough circles on the tray and bake at 320°F for 10 minutes, ensuring they remain soft.
7. Once baked, take one cookie and spread dulce de leche on it. Top with another cookie and roll the edges in shredded coconut.

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