



THE J.M. SMUCKER CO.

# Mini Chocolate Dipped Alfajores

Makes: 27 sandwich cookies

**Prep Time Cook Time Serves Difficulty**

N/A N/A N/A N/A

## Ingredients

- Filling:
  - 1 can Eaglebrand Sweetened Condensed Milk
- Cookie:
  - 3/4 cup butter
  - 2/3 cup sugar
  - 2 tsp vanilla
  - 3 egg yolks
  - 1 1/4 cups corn starch
  - 1 cup Robin Hood® Best for Cake & Pastry Flour
  - 1 tsp baking powder
- Chocolate Glaze:
  - 1/3 cu[ Carnation Evaporated Milk
  - 1 cup semi-sweet chocolate chips
- Garnish:
  - shredded coconut, optional

## Directions

### Step 1: Filling:

Preheat oven to 425°F (220°C). Pour condensed milk into 9" (23 cm) glass pie plate. Cover tightly with foil. Place into a deep baking pan and fill halfway with hot water. Carefully place in oven. Bake 90 minutes, or until color is golden brown. Whisk if necessary to break up any lumps. Refrigerate until ready to use.

### Step 2: Cookie:

Beat butter, sugar, and vanilla together until creamy. Beat in egg yolks. Add dry ingredients and mix until combined. Remove to floured surface press together and form into a round. Wrap in plastic wrap and refrigerate about 1 hour.

Meanwhile, preheat oven to 350°F (175°C) and line two baking sheets with parchment paper.

Remove dough from refrigerator and let sit 5 minutes. Divide in two, and place on well - floured surface. Roll dough to between 1/8" - 1/4" thick. Use floured round 2" (5 cm) cutter and cut into circles. Place on prepared baking sheet and bake in preheated oven 8-10 minutes or until golden and firm. Let sit on baking sheet 2 minutes and then remove to cooling rack. Repeat with remaining dough, re-rolling the scraps if necessary. Spoon or pipe Dulce de Leche onto bottom of sandwich cookie. Cover with second cookie and press down lightly to hold together. Repeat.

### Step 5: Glaze:

Place chocolate chips in heat proof bowl. Heat evaporated milk in small saucepan until hot but not boiling and pour over chocolate chips. Let sit 2 minutes and then stir to combine.

### Step 6: Assembly:

Dip sandwich cookies into warm chocolate glaze and then sprinkle with coconut if desired.

## Images