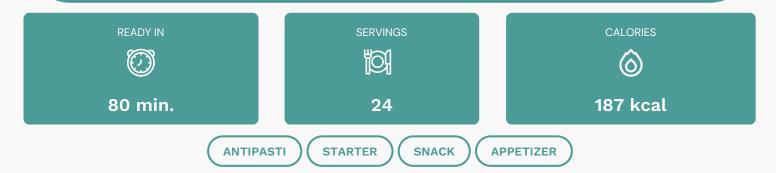


Alfajores (Dulce de Leche Sandwich Crème Cookies)



Ingredients

- 17.5 oz sugar cookie mix
- 1 cup coconut or
- 0.5 cup cashew pieces toasted finely chopped
- 0.3 cup butter softened
- 1 eggs
- 13.4 oz condensed milk sweetened canned (caramelized condensed milk)
- 2 tablespoons powdered sugar

Equipment

- bowl
 baking sheet
 baking paper
 oven
 wire rack
- cookie cutter

Directions

- Heat oven to 375°F. Line cookie sheets with parchment paper.
 - In large bowl, stir cookie mix, 1/2 cup of the coconut, the pecans, butter and egg until stiff dough forms.
- On floured surface, roll half of dough to 1/4-inch thickness.
- Cut with 2-inch round or fluted cookie cutter.
- Place 2 inches apart on cookie sheets. Repeat with remaining half of dough.
- Bake 7 to 9 minutes or until set. Cool 2 minutes; remove from cookie sheets. Cool completely.
 - To make each sandwich cookie, spread about 2 teaspoons dulce de leche on bottom of 1 cookie. Top with second cookie, bottom side down; gently press cookies together so some of filling seeps out around edges.
- Roll edges in remaining 1/2 cup coconut.
 - Place cookies on cooling rack.
 - Sprinkle tops of sandwich cookies with powdered sugar. Store between sheets of waxed paper in tightly covered container.

Nutrition Facts

PROTEIN 6.02% 📕 FAT 35.65% 📒 CARBS 58.33%

Properties

Glycemic Index:4.01, Glycemic Load:5.46, Inflammation Score:-2, Nutrition Score:2.5647826129976%

Nutrients (% of daily need)

Calories: 186.57kcal (9.33%), Fat: 7.5g (11.54%), Saturated Fat: 2.65g (16.58%), Carbohydrates: 27.61g (9.2%), Net Carbohydrates: 27.22g (9.9%), Sugar: 19.23g (21.36%), Cholesterol: 12.2mg (4.07%), Sodium: 112.5mg (4.89%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 2.85g (5.7%), Phosphorus: 64.1mg (6.41%), Selenium: 3.78µg (5.4%), Vitamin B2: 0.08mg (4.99%), Calcium: 48.39mg (4.84%), Manganese: 0.1mg (4.8%), Copper: 0.08mg (3.86%), Magnesium: 13.34mg (3.34%), Vitamin A: 164.94IU (3.3%), Vitamin B1: 0.04mg (2.75%), Potassium: 92.2mg (2.63%), Zinc: 0.36mg (2.43%), Iron: 0.4mg (2.21%), Folate: 7.48µg (1.87%), Vitamin B5: 0.18mg (1.83%), Fiber: 0.39g (1.55%), Vitamin B12: 0.09µg (1.49%), Vitamin B6: 0.02mg (1.22%), Vitamin E: 0.17mg (1.16%)