



## Mini Alfajores

READY IN



30 min.

SERVINGS



24

CALORIES



201 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 13.4 oz condensed milk sweetened canned (caramelized condensed milk)
- ☐ 1 eggs
- ☐ 24 servings powdered sugar
- ☐ 1 pouch sugar cookie mix
- ☐ 1 tablespoon flour all-purpose
- ☐ 0.5 cup butter unsalted softened

## Equipment

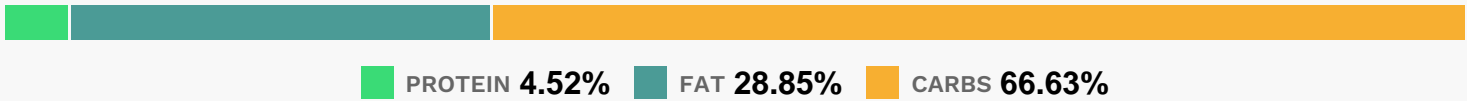
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ cookie cutter

## Directions

- ☐ Heat oven to 375F (350F for dark or nonstick cookie sheet).
- ☐ In large bowl, stir together cookie mix and flour. With electric mixer on low speed, beat in butter and egg until soft dough forms.
- ☐ On floured work surface, roll out dough to 1/4-inch thickness.
- ☐ Cut with 1 1/2-inch round cookie cutter; place 1 inch apart on ungreased cookie sheets. Re-roll remaining dough and cut until most of dough is used.
- ☐ Bake cookies 5 to 7 minutes or until light golden brown. Cool on cookie sheets 1 minute.
- ☐ Remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- ☐ On bottoms of half of the cookies, spread 1 to 1 1/2 teaspoons dulce de leche.
- ☐ Place remaining cookies, bottom side down, over dulce de leche to form sandwich cookies.
- ☐ Sprinkle cookies with powdered sugar. If desired, place cookies in decorative bags to give as gifts.

## Nutrition Facts



## Properties

Glycemic Index:5.67, Glycemic Load:5.43, Inflammation Score:-1, Nutrition Score:1.6747826226865%

## Nutrients (% of daily need)

Calories: 200.8kcal (10.04%), Fat: 6.51g (10.01%), Saturated Fat: 3.36g (20.98%), Carbohydrates: 33.82g (11.27%), Net Carbohydrates: 33.81g (12.29%), Sugar: 26.03g (28.93%), Cholesterol: 22.37mg (7.46%), Sodium: 82.44mg (3.58%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.29g (4.59%), Vitamin B2: 0.09mg (5.05%), Calcium: 47.24mg (4.72%), Phosphorus: 45.15mg (4.51%), Selenium: 3.11µg (4.44%), Vitamin A: 170.34IU (3.41%), Vitamin B1: 0.03mg (2%), Potassium: 62.88mg (1.8%), Folate: 6.62µg (1.66%), Vitamin B12: 0.09µg (1.57%), Vitamin B5: 0.15mg (1.53%), Zinc: 0.18mg (1.2%), Magnesium: 4.5mg (1.12%), Vitamin E: 0.15mg (1.03%)