

RECIPE

South American Alfajors

yields 25 portions

Azúca Nuevo Latino
Restaurant and Mojito Bar
713 South Alamo Street
San Antonio, TX 78205



Ingredients:

30	oz.	Butter	3	cup	Granulated Sugar
3	ea.	Eggs	6	ea.	Egg Yolks
4	foz	Cognac	7	cup	Cornstarch
3	cup	Flour	1	foz	Vanilla Extract
1	oz.	Baking Powder	2	ea.	Lemon Zest
12	oz.	Cajeta			

Instructions:

Dough:

Cream the butter and sugar together, then mix in the remaining ingredients except the cajeta and coconut, until well blended. Knead on a floured work surface until the dough is smooth and let rest for 15 minutes.

Cookies:

Roll the dough out to a thickness of about 1/4 inch and cut into 2-inch rounds. Place on a greased sheet pan and bake in a preheated 300°F oven for 20 minutes.

When cool, spread some cajeta on the bottom of half the cookies and press another cookie on top, allowing some of the cajeta to squeeze from the sides.