



## Alfajores Biscuits

Sarah's Servings:8 , Sarah's skill: Medium, Baking time: 12 mins

### Ingredients

#### Biscuits:

155g Soft unsalted butter  
70g Caster sugar  
225g Plain flour  
Zest of 1 Lemon

#### Dulche de leche

30g Granulated sugar  
30g Unsalted butter  
40ml Full fat milk  
200g Condensed milk

3 Tbsp Dessicated coconut

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### Method

- Line 2 baking trays with parchment and set aside.
- Put the butter and caster sugar in the bowl of a stand mixer and beat until light & creamy.
- Add the flour and vanilla and beat again until the dough just comes together.
- In a floured work surface roll out the dough to about a 4mm depth.
- Cut out the circles using a 6cm cutter and place on the lined baking trays.
- Re-roll the dough until it is all used. I got 16 biscuits from mine but it will depend on the size of your cutter.
- Place the trays in the fridge and chill for at least 1 hour or you could leave overnight.
- When you are ready to bake your biscuits pre-heat the oven to 190 degrees centigrade (170 fan).
- Bake for 12 minutes.
- Leave to cool slightly on the baking trays then place them on cooling racks to completely cool and set.
- To make the dulce de leche:
- In a small dry pan place the granulated sugar on a medium heat. Do not put a spoon in the pan and move the pan in circular motions until the sugar has dissolved and started to turn to a caramel colour
- Once the sugar has dissolved add the butter and mix with a spoon.
- Once the butter has melted add the milk slowly as it may bubble and spit.
- Finally add the condensed milk and keep stirring for a good 10 minutes until you can draw the spoon through the dulce de leche and make a trail through to see the base of the pan.
- It will thicken more as it cools.
- Once it has completely cooled take a tablespoon of dulce de leche and smooth over the bottom of a biscuit.
- Place another biscuit on the top (bottom side onto the dulce de leche).
- Squeeze slightly so the caramel starts to appear over the edges of the biscuits.
- Roll the edges in the dessicated coconut.