



# Alfajores de Chocolate

## Ingredients

1. For the dough:
  - a. 200 gr. (1.5 cups) Baking flour
  - b. 50 gr. (6.5 Tbsp) Cornstarch (could try rice or cassava, potato)
  - c. 10 gr. (2 tsp) Cacao powder
  - d. ½ tsp Sodium bicarbonate
  - e. ½ tsp Ammonium bicarbonate (Ok if you don't got it, ideal but optional)
  - f. 100 gr. (7 Tbsp/0.44 cups) Unsalted butter (fridge cold)
  - g. 100 gr. (8 Tbsp/0.5 cups) Sugar
  - h. 45 gr. (2 Tbsp) Honey
  - i. 25 ml. (5 tsp) Water
  - j. 1 Egg
  - k. 1 Orange fine chopped Zest (half will be for the chocolate coating)
2. Baking Dulce de Leche (it's like a pretty thick caramel that when you spread it on the cookie remains steady. You could fill it with other spreads like nutella.
3. 300 gr. (0.6 lb approx.) Chocolate baking callets (chips) for coating (i would use milk-chocolate or semi-dark)

## Directions

- Sift flour, cornstarch, baking soda and cacao 1 or 2 times
- Pour in a bowl the flours, sugar and butter in ½ inch cubes
- Work a sablage or crumble until all the flour is covered by the butter
- Incorporate the egg, honey, half orange skin and work it to stick it in a dough
- If its look a bit dry add some water
- Smear the dough to get an even dough without kneading
- Wrap and take to fridge for 1 hour or freezer for 10/15 minutes
- Put the oven to 170 C (338 F)

- Spread a thin layer of butter on a baking tray and take to cool to the fridge before using
- If it's too cold break it and make a stack, smear and turn malleable (never use flour at this step)
- Sprinkle flour so it doesn't stick and roll with a rolling pin to a bit less than ¼ inch
- Cut with the cookie cutter and place on the baking tray
- Bake for 12 to 15 minutes
- Let cool before taking from the tray (fragile)
- Put Dulce de leche between to cookies (flat sides out)
- Melt chocolate with other half of orange skin and cover the alfajores
- Wait 24/48 hours before eating them (cookie becomes humid)
- Enjoy!

## Kitchen utensils

- 1 or 2 medium size bowls
- 5 to 7 inches skillet (should be smaller than the bowl to make a water bath)
- 1 of 2 wooden/silicone spoons
- Rolling pin
- Baking tray
- Silpat
- Small flat spatula or similar (to pick up the cookies from the counter)
- Cookie cutter (2.5 in or smaller) You could use a similar size glass or cup upside down.
- plastic wrap or anything to wrap the dough to rest in the fridge.
- Oven