

Al fajores Danubio1.txt

Al fajores Danubio
(An Argentinian Cookie)
(www.hungrybrowser.com)

1 cup fine sugar
vanilla essence
almond essence
1 cup ground almonds
1 ½ cup butter
3 eggs
2 ½ cups unbleached flour
1 ½ cup dulce de leche
rind of 1 lemon

In a large bowl, beat the butter with the sugar and the vanilla and almond essences. Add the eggs. Mash in the unbleached flour and the almonds. Knead until the ingredients are incorporated.

Cover the bowl and refrigerate for 30 minutes.

On a lightly floured surface, smooth out the dough and cut out circles with a cookie-cutter or with the mouth of a small jar.

Grease and flour a cookie sheet. Arrange the circles on the sheet, keeping at least ½ inch distance between the circles, and bake at 350°F until the edges turn golden (approx. 15-20 min).

Using a spatula or wooden spoon, spread dulce de leche on half the cookies, then cover them with the other half.