



Alfajores Caramel filled cookies

2-1/4 cups self-rising flour

2-1/4 cups cornstarch

1/2 cup confectioners' sugar

1/2 cup margarine

1 egg yolk

1 Tablespoon milk

1 cab dulce de leche

Preheat oven to 325 degrees; line baking sheet with parchment paper.

Combine flour, cornstarch and 3 Tablespoons sugar with margarine until crumbly mixture. Add egg yolk and milk; knead until smooth dough forms.

Roll dough on lightly floured board to 1/2 inch thickness. Cut out 1-1/2 inch circles of dough. Place on cookie sheet about 2 inches apart. Prick each cookie with a fork several times. Bake 20 minutes or golden brown.

Let rest 5 minutes; move to cooling rack.

When cool, sandwich pairs of cookies together with dulce de leche filling. Sift the remaining confectioners' sugar over cookies. Yield: 10 to 12 cookies