



# Paula's Chocolate Alfajores

Recipe from Paula, Program Manager at the Pinnacle Foundation

## TIME:

Prep Time: 1 hour

Cook Time: 20 minutes

Total Time: 1 hour, 20 minutes

## INGREDIENTS:

170 grams unsalted butter at room temperature

130 grams of light brown sugar

2 eggs at room temperature

20 grams of honey

340 grams of flour without baking powder

2 teaspoons vanilla extract

4 tablespoons Dutch cocoa powder

2 teaspoons baking powder

1 teaspoon baking soda

1/8 teaspoon fine salt for the filling,

500 grams of Dulce de Leche for coverage,

200 grams of semi-bitter chocolate, I use one with 60% cocoa

1 tablespoon vegetable oil

## METHOD:

### Step 1

To make the dough. In a large bowl with the paddle mixer attachment. Beat the butter until creamy and pale, about 5 minutes, add sugar and mix until smooth (3 minutes), add the eggs one by one, beat until combined. Add honey and vanilla, beat everything for 2 minutes.

### Step 2

Sift the flour, cocoa, baking soda, baking powder and salt, add to the previous mixture and mix with a wooden spoon (do not use the mixer) until a soft and moist dough forms.

Wrap in kitchen plastic and refrigerate for 1-2 hours.

### Step 3

Preheat oven to 350F or 180C.

Divide dough into 4 and scoop out a quarter and make a ball, roll the dough thin 1/3" over a floured countertop. Cut the Alfajores in circles of 3 cm in diameter, place on an oven tray covered with parchment paper.

Bake for 5 minutes each baking sheet (without removing the paper), the dough will slightly rise in the oven.

Remove and let cool in a grid on the same paper.

### Step 4

Once baked and cooled you can put them in a plastic bag and freeze. Repeat with remaining 3 pieces of dough.

Fill the Alfajores with Dulce de Leche. Wrap in plastic and refrigerate overnight.

### Step 5

The next day, chop the chocolate into small pieces, add the vegetable oil, melt in the microwave slowly, 30 seconds each go. Remove, stir for 1 minute, continue to melt in the microwave until all the chocolate is dissolved. Use a spoon to cover the Alfajores. It is best to cover the sides first and then the top. Let dry and serve.



### Paula's note

"They are indulgent, dreamy and the perfect treat which transport you straight to South America."