

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."



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