

# Alfajores péruviens, manjar blanco |

## Recipe for 12 tapas

### Description

Peruvian biscuit which is similar to the macaroon in its shape.

### Note

Alfajores are cookies of Hispanic and Oriental origin, which are found in most Latin countries in different variations. Manjar blanco is the name given to the famous dulce de leche in the western Andes. You can prepare a good quantity of it and package it in a jar.

### Ingredients

- 280 Gr Flour
- 135 Gr Cornstarch
- 60 Gr Icing sugar
- 250 Gr Butter

#### Manjar blanco

- 300 Ml Condensed milk
- 200 Ml Evaporated milk
- 60 Gr Brown sugar
- 60 Gr Icing sugar
- 1 Stick(s) Cinnamon

### Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **380 F°**

#### Cookies

In the bowl of a food processor, place the butter cut into small cubes. Add the sifted flour, cornstarch and icing sugar, and beat with a leaf (or with a fork if you don't have a food processor) until you obtain a homogeneous dough. Then roll out this dough between 2 sheets of parchment paper (cooking) to a maximum thickness of 1 cm. If the dough is too soft, put it in the fridge for 30 minutes. Otherwise, cut out small cookies with a cookie cutter and place them on a baking sheet with parchment paper (cooking). Put them in the oven for 8 to 10 minutes, watching them closely, as soon as the cookies start to color they are ready. Take them out of the oven and let them cool on a wire rack.

#### Manjar blanco

Combine all the ingredients in a saucepan and simmer for 15-20 minutes or when the texture is good.

Using a pastry bag or a spoon, place a little manjar blanco on half of the cookies. Come close gently with another unfilled biscuit (like macaroons). Then sprinkle with icing sugar.

**Bon appétit!**