

SOUNDS DELICIOUS

With
CARNIE WILSON

Alfajores (Dulce De Leche Sandwich Cookies)



Makes about 20 cookies or 10 sandwiches.

Ingredients

- 226 grams unsalted butter, room temperature
- 80g powdered sugar, plus about 1 tablespoon more for dusting
- 150g all-purpose flour

- 150g cornstarch
- 1/4 teaspoon salt
- 1/8 teaspoon cinnamon
- 1 ½ teaspoon vanilla extract
- 1 teaspoon lemon juice
- Pinch of cardamom
- 1 small can (14 oz.) Nestlé's dulce de leche

Recipe Directions

Bowl 1 (medium sized)

Whisk flour, cornstarch, salt, and cardamom until combined. Set aside.

Bowl 2:

1. Line a large baking sheet with parchment paper.
2. In a medium sized bowl, whisk together flour, cornstarch, salt, and cardamom until combined. Set aside.
3. In a large bowl, beat the butter and powdered sugar together using a stand mixer or handheld mixer, until light and fluffy.
4. Add vanilla and lemon juice and combine. Scrape down the sides of the bowl.
5. Add the flour mixture in two batches, just combining after each. Gather the dough into a clean, smooth ball and flatten into a disc shape. Place in plastic wrap for about 15-30 minutes.
6. Meanwhile, preheat the oven to 350°F.
7. Between two sheets of parchment paper, roll out the slightly chilled but workable dough to 1/4-inch thickness. Cut out rounds with a cookie cutter (about 2 inches wide) and place in rows about 1-2 inches apart on the lined cookie sheet.
8. Bake on the middle rack for about 10 minutes.
9. Remove from the oven, then let cool on a rack for about 15 minutes. They will harden as they cool.
10. Add can of dulce de leche to a piping bag and pipe about 1 tbsp. (or slightly more) into the center of the flat "bottom" side of one cookie, then top it with another flat side of a cookie to make a sandwich. Repeat with all cookies, then dust generously with powdered sugar.

Store in an airtight container for up to 3 days. They will get slightly softer each day. Enjoy!

Carnie's Peanut Butter Truffle Cookies (GF)



Ingredients

- 1 cup favorite crunchy peanut butter (I use Skippy)
- 1 cup packed brown sugar
- 1 egg
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 1/4 cup semi-sweet choc chips
- 1/4 cup milk chocolate chips
- 1/4 cup bittersweet chocolate chips
- 1/4 cup *Reese's Peanut Butter Chips*
- Pinch of salt

Recipe Directions

1. Mix all ingredients in a bowl.
2. Scoop a large tbsp., roll into a ball and repeat, placing in rows of 3 across, and four down on a parchment lined cookie sheet. Flatten just slightly with your palm.
3. Bake at 350°F for about 8-10 minutes until they start puffing and getting slightly cracked. **Don't overbake.**
4. Place the cookie sheet on a wire rack or stove to cool for five minutes before removing cookies to cool more on a wire rack.

These are so soft and melt in your mouth. Great with ice cream or shoved in your mouth as quickly as possible when cool enough to handle.

Enjoy!!!

