

## Baker 19 - Vanessa Galasso

### Browned Butter Dulce Delights

#### Story:

The Inspiration, I've been able to travel a great deal; and, given how many places there are to visit in this world, it can be hard to justify revisiting a place. For me, Argentina is one of those places special enough to go back to time and time again. Alfajores are THE cookie in Argentina. Alfajores are sandwich cookies, light and crumbly, with corn starch in the batter. They have a dulce de leche filling and are either coated in chocolate or rolled in coconut. They are a labor of love to make but bring me back to my various travels in that region. I had the opportunity to bring my now husband with me to Buenos Aires a few years ago and he too fell in love! I wanted to marry the best of the alfajores (the dulce de leche!) with some of my other favorite cookie ingredients- brown butter, oats and flaky salt.

#### Ingredients (makes 32 cookies)

- 1 cup unsalted butter (2 sticks)
- 1 1/2 cups packed dark brown sugar
- 2 tsp vanilla extract
- 2 large eggs, at room temperature
- 210 grams all-purpose flour
- 1 cup old-fashioned rolled oats
- 2 cups cornflakes
- 1 tsp baking soda
- 1/2 tsp kosher salt
- Kosher salt (or flaky sea salt) to sprinkle on top

1 jar **Dulce de leche**. This can be purchased or made at home easily with one can of sweetened evaporated milk. Pour content into a mason jar, screw on lid, and cook in Instant Pot on high pressure for 40 minutes). Let it come to room temperature. You can also prepare in the oven (425F) by pouring the sweetened condensed milk into a pie dish, wrapping it with foil, placing it in a deep roasting pan and filling the pan halfway up to the pan. Bake for 90 minutes.

Set oven to 350F

Line two large cookie sheets with parchment paper

Melt butter in heavy bottomed pot and whisk until the butter becomes brown on the bottom and smells nutty. Immediately remove and cool by pouring the browned butter into a new bowl to prevent it from cooking further. Let it cool for 5-10 minutes.

Pour into mixer and add brown sugar. Mix in medium high for 1 minute. Beat in eggs and vanilla extract until smooth (1 more minute). Add in all dry ingredients except for corn flakes. Once fully incorporated, add in corn flakes.

Roll dough into balls and flatten slightly on the cookie sheet, using your hands, leaving enough room between cookies. Cookies will be 3" across (approximately). Spoon tsp of Dulce de leche on top of cookie like you're making thumbprint cookies. Bake for 11 minutes. Take out of the oven, sprinkle with salt. Let fully cool. Enjoy!