

MAKE YOUR OWN POLVORONES CON DULCE DE LECHE



RECIPE FOR DULCE DE LECHE

Start with the dulce de leche so you can let it cool and thicken for one hour.

If you don't want to make it from scratch, you can buy premade dulce de leche.

INGREDIENTS:

- 4 cups whole milk
- 1½ cups sugar
- 1 teaspoon butter

ALTERNATIVES: If you like chocolate, add 2 tablespoons cocoa powder.
If you like vanilla, add 2 teaspoons vanilla.

INSTRUCTIONS:

- Stir together milk, sugar, and butter in a saucepan.
- Bring to a boil.
- Reduce heat.
- Stir frequently, especially after it starts to thicken.
- It is ready when it thickens (about 1½ hours).
- Transfer to a bowl to cool for about one hour.

NOTE: Another option is to skip the hole in the cookies and make cookie sandwiches instead, with polvorones on the outside and dulce de leche in the center.

RECIPE FOR POLVORONES

Servings: 16 cookies.

INGREDIENTS:

- 1½ cups all-purpose flour
- ½ cup shortening
- ½ cup sugar
- 1 teaspoon baking powder
- 2 teaspoons vanilla
- 1 egg

INSTRUCTIONS:

- Beat the flour, shortening, sugar, and baking powder.
- Add the vanilla and egg.
- Mix all until your dough is not too dry and it doesn't stick to your hands.
- Wrap the dough in plastic wrap and place in the refrigerator for one hour.
- Roll the dough into little balls, then flatten them a little so they look like discs.
- While flattening, keep your thumb in the top middle so it makes a little indent for the dulce de leche.
- Bake for about 10-15 minutes at 400 degrees F.
- When the cookies are done, use a pastry bag to fill the indent with dulce de leche.

- If it's too dry, add some shortening.
- If it's too wet, add some flour.