

Dulce de Leche

Yields 2/3 cup filling

Ingredients

Traditional Method

- 2 cups milk
- 3/4 cup sugar
- 1 tsp vanilla
- Dash of baking soda
- 1 cup dried or fresh grated coconut

North American Style (Filling)

- 1 can condensed milk
- Grated coconut (for rolling)

Instructions

Traditional Method

1. Combine milk, sugar, vanilla, and baking soda in a saucepan.
2. Bring to a boil.
3. Cook over low heat for 2 1/2 hours, or until the mixture forms a soft ball when a small amount is dropped in cold water. Stir occasionally.
4. Test the mixture once or twice to see whether the desired stage has been reached.

North American Style (Filling)

1. Shake one can of condensed milk very well.
2. Place the can in a saucepan and cover completely with water.
3. Boil rapidly for 1 1/2 hours, adding more water as needed to keep the can covered.
4. Cool under water. It is not necessary to add vanilla, sugar, or baking soda.

Assembly

1. Spread the Dulce de Leche between the Alfajores (sandwich cookies).
2. Spread the edges of the sandwiched cookies with filling.
3. Sprinkle the coconut on a piece of wax paper and roll each cookie on its side to pick up the coconut.

DULCE DE LECHE

- 2 cups milk
- $\frac{3}{4}$ cup sugar
- 1 teaspoon vanilla
- Dash of baking soda
- 1 cup dried or fresh grated coconut

Combine milk, sugar, vanilla and baking soda in a saucepan. Bring to a boil. Cook over low heat $2\frac{1}{2}$ hours or until the mixture forms a soft ball when a small amount is dropped in cold water. Stir occasionally.

Test the mixture once or twice to see whether desired stage has been reached. Spread the Dulce de Leche between the Alfajores. Sprinkle the coconut on a piece of wax paper and roll each cookie on its side to pick up the coconut. Yield: $\frac{2}{3}$ cup filling.

Filling: North American Style — Shake one can of condensed milk very well. Place can in a saucepan and cover completely with water. Boil rapidly for $1\frac{1}{2}$ hours, adding more water as needed to keep can covered. Cool under water. It is not necessary to add vanilla, sugar or baking soda. Merely spread the cakes with the contents of the can. Sandwich them, spread edges with filling. Roll in the coconut.