

DULCE DE LECHE COOKIES

Ingredients:

(makes 2 dozen "single" cookies; 12 sandwiches)

1 stick butter, melted
¼ cup brown sugar, packed
1/8 cup confectioners' sugar.
1 large egg yolk
1 cup gluten-free flour
1 tsp Xanthan gum
3 TBS pecans, chopped fine
2 ounces goat cheese
3 ounces *dulce de leche* (instructions below)
EXTRA powdered sugar for dusting



Directions:

In medium-sized bowl, whisk butter, sugar, about 2 minutes. Add the yolk and whisk. Fold the flour into the bowl. It will become moist and clump together. (It will not be as smooth as regular cookie dough. Stir in the pecans.

Roll the dough into a ball and then, on wax paper, roll it into a log/roll about 8-10 inches long. Wrap the log and twist the end in plastic wrap. Refrigerate (at least 2 hours or overnight).

Preheat oven to 350 degrees.

Remove dough from refrigerator and unwrap. On a cutting board, slice off the ends (still can cook but don't use for "sandwiches"). Slice the log into 24 24 slices. They will be thin.



Place on baking sheets ½ inch apart. Put in oven. Rotate the sheets after about 6 minutes. Bake Bake for 12-14 minutes, until golden golden brown. Let cool.

Daryl Wood Gerber

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Directions:

While the cookies are cooking, warm the *dulche de leche* over low heat. Don't let it bubble.

Remove from heat and add the goat cheese. Stir until well mixed. Cool.

Sandwich a teaspoon of the *dulce* mixture between 2 cookies and dust with powdered sugar.

These cookies may be eaten single, with just powdered sugar. Like a tea cookie.

DULCE DE LECHE: Easy homemade: Take a can of condensed milk. Pop two holes in the top. Place the can in a pan of hot water. Bring to a boil. Turn the heat down to simmer and cook for 2 hours. Remove the can, and let cool. Remove top and you have *Dulce de leche (caramel)*.