



Pecan Alfajores Cookies

Enjoy toasted coconut with our classic [Pecan Shortbread](#). 2009 Recipe Contest Runner Up Recipe by Amy S.

Yield: 9 sandwich cookies

Ingredients

- 2 packages [Pamela's Pecan Shortbread](#)
- 3/4 cup toasted coconut, divided*
- 1/2 tsp cinnamon
- 1/8 tsp nutmeg
- 2/3 cup caramel ice cream topping

Directions

In a small bowl, stir together 1/2 cup toasted coconut, cinnamon, nutmeg and ice-cream topping. Place half of cookies on a flat surface and spoon coconut mixture onto center of cookies. Top with remaining cookies and press down gently so that filling reaches edges of cookies. Roll edges in remaining coconut. Store covered.

*To toast coconut: Spread in ungreased shallow pan. Bake uncovered 5 to 8 minutes in a 350° degree oven, stirring occasionally, until golden brown. Turn off oven and leave pan in oven 10 to 15 minutes, until crunchy.

How this recipe came to be: Alfajores are a traditional Latin American cookie made with shortbread, caramel and coconut. When my daughter was diagnosed with Celiac Disease, we didn't have to give up this traditional favorite treat, as Pamela's Products came through with an excellent gluten-free shortbread cookie to use in the recipe. As an added bonus, they are egg free. I have another daughter who is egg allergic, so these gems can be enjoyed all around!

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