

## Homemade Dulce de Leche Cinnamon Sandwich Cookies Everyone Will Ask For

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Ingredients

- 1 cup unsalted butter (softened)
- 1 cup granulated sugar

OVEN  
**350°F**

TIME  
**9 to 11 min**

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SAVE  
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### INGREDIENTS

- 1 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 to 1 cup dulce de leche
- Cinnamon sugar for sprinkling
- Powdered sugar for dusting

### DIRECTIONS

1. Preheat your oven to 350°F and line baking sheets with parchment paper.
2. In a large bowl, cream the softened butter and sugar until light and fluffy.
3. Mix in the egg and vanilla extract until fully combined.
4. In a separate bowl, whisk together the flour, cinnamon, baking powder, and salt.
5. Gradually add the dry ingredients to the wet ingredients and mix just until a soft dough forms.
6. Scoop or roll the dough into small balls and place them on the prepared baking sheets, leaving space between each one.
7. Gently flatten each cookie slightly.
8. Bake for 9 to 11 minutes, or until the edges are just set.
9. Let the cookies cool completely.
10. Spread or pipe dulce de leche onto the flat side of one cookie, then top with another cookie to make a sandwich.
11. Finish with a dusting of powdered sugar or a light sprinkle of cinnamon sugar if desired.

### SWAPS & NOTES

Dulce de leche is the star here, so using a thick, spoonable version works best for easy sandwiching.

If your dulce de leche feels too loose, chill it for a bit before filling the cookies.

That makes assembly cleaner and helps the cookies hold their shape better.

You can also adjust the spice slightly depending on your taste.

## TIPS FOR SUCCESS

Since they'll be sandwiched with filling, a soft texture is ideal.

Pull them from the oven once the edges are set and the tops still look tender.

They'll continue to firm up as they cool.

Make sure the cookies are fully cooled before adding the filling.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/homemade-dulce-de-leche-cinnamon-sandwich-cookies-everyone-will-ask-for/>