**Latin Inspired Hammentachen**

**Cookie Dough**

 2 and 1/4 cups (315g) all-purpose flour

 3/4 cup (90g) powdered sugar

 1/4 teaspoon salt

 200g (1 and 3/4 sticks) unsalted butter, cut into 1/4-inch cubes and chilled

 1 large egg yolk

 Lemon zest of 1/2 medium lemon, optional

 3/4 teaspoon pure vanilla extract

**Pineapple Filling**

1 cup granulated sugar

1 lime, zested and juiced

4 cups fresh pineapple chunks (one medium pineapple)

Large pinch of salt

Allepo pepper, cyenne or guajillo chiles, ground (optional)

**Dulce de Leche Filling**

2 -14 ounce cans sweetend condensed milk

Large pinch  kosher salt

1/2 teaspoon  pure vanilla extract

Coconut flakes (optional)

**To make pineapple filling**

Add all ingredients into a medium-sized pot and bring to a boil.

Reduce heat and simmer for about 1 hour.; stirring occasionally. Most of the liquid should be evaporated.

Remove from the heat and allow to cool slightly.

With an immersion blender or potato masher, crush the fruit to small bite-sized

The natural sugars in the fruit will thicken the jam without the need for pectin.

**To make dulce de leche filling**

Remove the labels from both cans of sweetened condensed milk. Place the cans in the bottom of large pot. Fill the pot with water. Bring the water to a boil, then lower the heat and simmer for at least 4 hours., adding water as needed., so that the cans are completely submerged in water. Use tongs to remove the cans from the hot water; allow the cans to cool for least 1 hour.

Open the cans and scoop out the caramelized dulce de leche. Add the salt and vanilla extract & whisk to combine thoroughly. Set aside.

To Make the Cookies

Process flour, sugar, and salt in a food processor for a few seconds until combined. Add butter and pulse several times until mixture becomes crumbly and resembles coarse meal (you can also use a pmixer with paddle attachment or by hand)

Add egg yolk, lemon zest, and vanilla, and keep pulsing until dough starts coming together. Turn the dough to a lightly floured surface and form into a ball. It should come together easily without being sticky. Flatten the ball slightly with your hands (for easy rolling later on) and wrap with plastic wrap. Refrigerate for at least 1 hour, or up to 3 days.

Preheat oven to 350F/180C. Line 2 pans with parchment paper and set aside.

Roll out the dough on a floured surface until it’s about 1/8-inch (thick. If the dough is too crumbly and breaks, leave it for a few minutes to soften. Cut rounds of dough using a 3-inch (8 cm) cutter or a glass.

Transfer rounds gently using a thin spatula to the prepared baking sheets, placing them 1-inch (3cm) apart. Put 1 teaspoon of preferred filling in the center of each round, then fold up the edges to form a triangle, pinching the corners together tightly to prevent filling from leaking while baking.

Bake for about 15 minutes or until the cookies are golden just at the edges. Let cool in the pan for 5 minutes, then transfer to a cooling rack to cool completely. If you are doing the dulce de leche with coconut, put on top once it has cooled slightly. Sift powdered sugar on top and enjoy!

Store cookies at room temperature in an airtight container for up to 5 days.