



# Dulce De Leche Del Campo



**CAKES, DESSERTS,  
AND PASTRIES  
MADE WITH  
DULCE DE LECHE**



## CHOCOLATE DULCE DE LECHE EMPANADAS

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These empanadas (turnovers) are made with a homemade chocolate empanada dough and are filled with creamy dulce de leche. A match made in heaven!



# DULCE DE LECHE THUMBPRINT COOKIES

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Buttery, sweet, and absolutely delicious, this cookie is the best way to enjoy dulce de leche!



# DULCE DE LECHE FILLED DONUT HOLES

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Donuts + dulce de leche. These are so irresistible it may be wise to make a double batch.





## DULCE DE LECHE WHOOPIE PIES

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Chocolate whoopie pies get an upgrade with a fluffy and light dulce de leche filling. Dulce de Leche Whoopie Pies give the classic a punch of Latin flavor that's a perfect treat.



## ALMOND ALFAJORES

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The cookies resemble short bread in their sweetness and light texture. With a dusting of powdered sugar and an array of flavors to choose from, these little sandwich cookies are a taste of the sweet life.



## ALFAJORES WITH PISTACHIO

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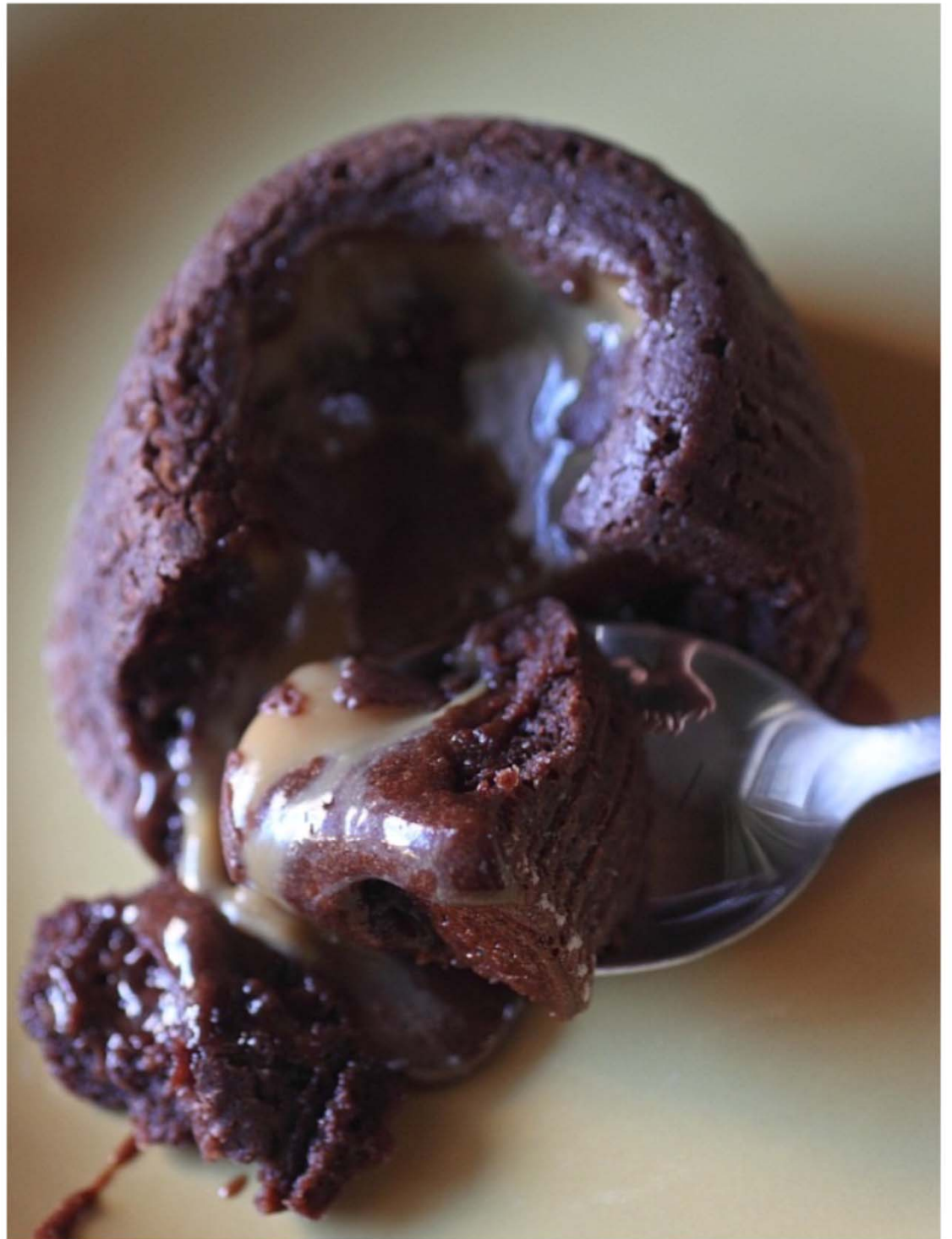
This delicate cookie is most popular in countries such as Argentina, Peru, Chile, Uruguay, and Paraguay. The basic alfajor consists of two round cookies with a dulce de leche filling, but there are many variations.



# MOLTEN CHOCOLATE CAKE WITH DULCE DE LECHE

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Chocolate provides richness and dulce de leche provides sweetness. Together they make an unbeatable pair, giving a deep, rich flavor to this cake.





## DULCE DE LECHE SWIRL ICE CREAM

Everything is made better with dulce de leche, especially ice cream. Here, sweet and sticky caramel and vanilla are married in one luscious dessert.



## DULCE DE LECHE SWIRL POUND CAKE

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This twist on a classic dessert will definitely satisfy your sweet tooth.



# BANANA AND DULCE DE LECHE CRUMBLE

The banana and dulce de leche crumble is another family kitchen classic from Argentina. The use of maracuya (passion fruit) juice instead of lemon to preserve the bananas gives it a unique Latin twist.



# COCONUT DULCE DE LECHE SMOOTHIE

Making a natural yogurt smoothie in the morning only takes a couple of minutes, and can even be made the night before, for a quick “grab and go” breakfast.





## DULCE DE LECHE ROGEL

This mille-feuille cake consists in layers of butter puff pastry with dulce de leche and meringue. A combination that everyone should try at least once in their lifetime.



## DULCE DE LECHE ROULADE

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This cake roll has a rich, creamy filling. It's a beautiful dessert that is perfect for entertaining.



## DULCE DE LECHE BANANA PANCAKES

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In the mood for fluffy pancakes? How about fluffy pancakes swirled with dulce de leche? Dulce de Leche and Banana Pancakes are as delicious as they sound and even easier to make.





## DULCE DE LECHE CUPCAKES

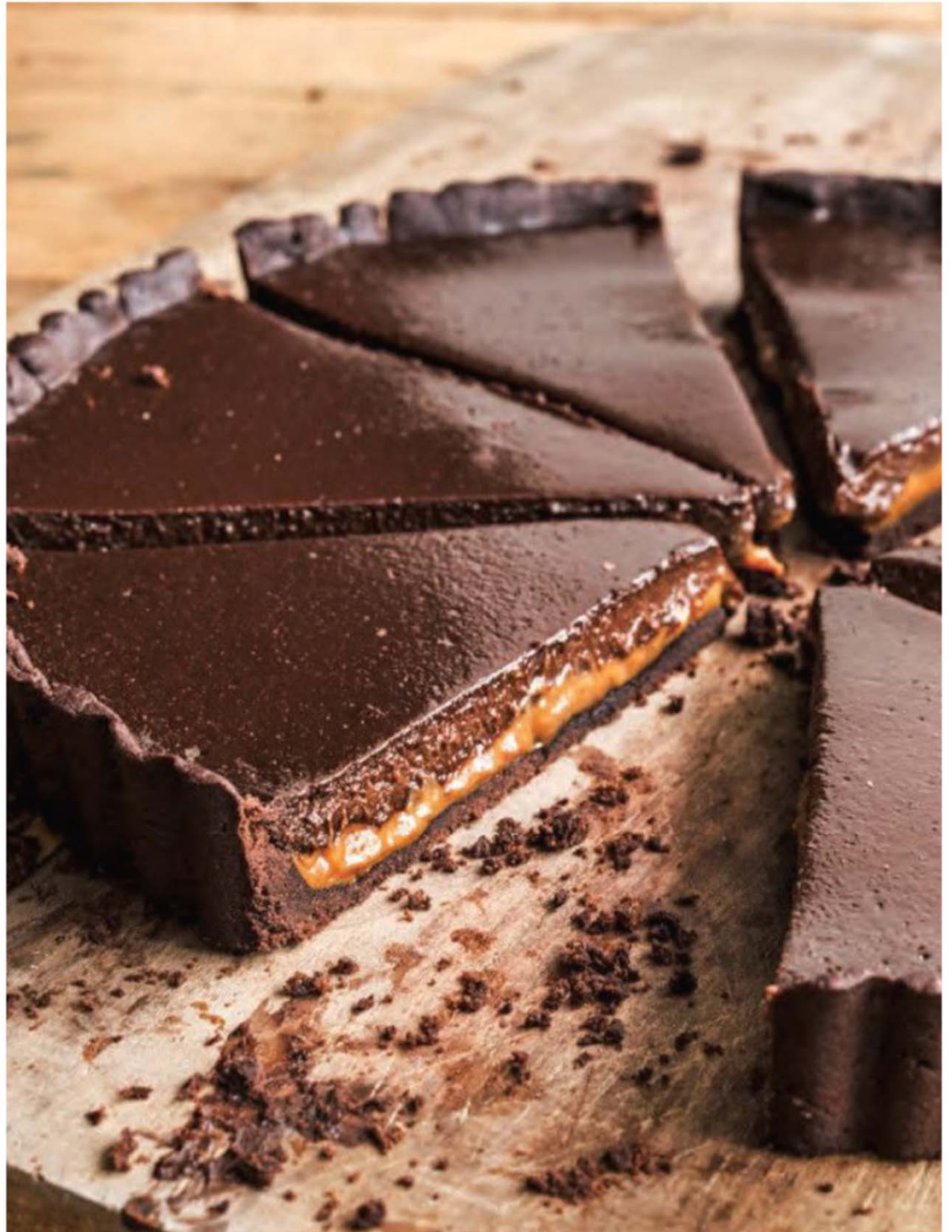
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This twist on a classic dessert will definitely satisfy your sweet tooth. A moist, perfectly domed dulce de leche cupcake with caramel and vanilla notes, topped with a dulce de leche swiss meringue buttercream frosting.



# DULCE DE LECHE TART

This tart combines the decadent, yet simple, flavors of dark chocolate, caramel and sea salt and is surprisingly easy to make.





## CREPES FILLED WITH DULCE DE LECHE

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The recipe couldn't be simpler - crepes, spread with dulce de leche, roll them up and dust them with confectioner's sugar. Heaven.



## DULCE DE LECHE BROWNIES

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These rich, super fudgy brownies are topped with generous dollops of homemade dulce de leche and a generous sprinkle of sea salt. Consider yourself warned, because you're gonna want to make these every day.



# DULCE DE LECHE MOUSSE

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A make ahead mousse that couldn't be easier to make. Dulce de leche is combined with cream and your favourite garnishes.

Served in petite glasses, this makes an excellent addition to a buffet or array of dinner party sweets.





## DULCE DE LECHE AND WHITE CHOCOLATE CONES

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White chocolate and dulce de leche form a delicious combination. One of the favorite sweet snacks in South America.





## DULCE DE LECHE BANANA BREAD

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What could be better than a fresh, out of the oven banana bread? Dulce de Leche Banana Bread! Classic banana bread is swirled with creamy, luscious dulce de leche adding a Latin twist to an American favorite.



## COCONUT DULCE DE LECHE ICED COFFEE

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In this decadent iced coffee sweet coconut dulce de leche flavors dark espresso. A touch of vanilla, creamy coconut milk finishes the drink and don't forget a generous dollop of whipped cream.



## DULCE DE LECHE CHEESECAKE BITE

Bite sized cheesecake? Sweet! Bite sized dulce de leche cheesecake? Full of flavor without the guilt, this cheesecake is a mix of greek yogurt and cream cheese with dulce de leche folded in for a heavenly, light and airy dessert.



## FLAN DE DULCE DE LECHE

The classic flan is updated with the use of Dulce de Leche in this recipe.





## DULCE DE LECHE TIRAMISU

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Due to the large Italian influence in Argentina, a lot of the local cuisine is borrowed from the old country and slowly it takes on a unique Argentina touch. Here, it's seen in the rich sweet combo of dulce de leche and tiramisu.



## DULCE DE LECHE AND COCONUT BARS (COCADAS)

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Cocadas are a popular Colombian dessert made with shredded coconut. There are many variations of cocadas, dependent on the area of Colombia. This variation is made with Dulce de Leche.



# DULCE DE LECHE COCONUT CHOCOLATE CHIP BARS

These rich, soft, gooey, five layer bars are a riff on Seven Layer Bars. They're made with shredded coconut, chocolate and white chocolate chips, and rather than sweetened condensed milk, use dulce de leche.



# *Dulce de Leche Del Campo*

Genuine Dulce de Leche Made in the USA



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