
RECIPE

CINNAMON STARS



With this recipe you can easily bake the German Christmas classics by yourself and they'll taste nice and juicy. The dough for the cinnamon stars is kneaded together quickly and the recipe only uses ground almonds, which makes the cookies extra gluten-free. In addition, you add the egg white, powdered sugar, vanilla sugar, cinnamon and rum flavouring as desired. After kneading, roll out the dough and cut out the stars. If the dough is too sticky, press the cookie cutters in a little powdered sugar. Then brush the dough stars with whipped egg

INGREDIENTS

For the baking sheet: Parchment paper

Dough:

3 Egg white (size M)

250g powdered sugar

1pck. Vanilla sugar + Taste of rum

1 teaspoon of ground cinnamon

400g ground almonds with shell or hazelnuts

Aside from that: Powdered sugar



MAKING

PREPARATION:

1. Cover the baking sheet with parchment paper. Preheat the oven. Top-/ Bottom heat about 140° C, hot air about 120°C

2. Prepare the cinnamon stars.

Beat the egg whites very stiff in a mixing bowl with a blender at the highest level. Sift the powdered sugar and gradually stir it in. Remove two well-heaped tablespoons of egg whites to coat the stars. Carefully stir the vanilla sugar, aroma, cinnamon and half of the almonds or hazelnuts into the rest of the egg whites on the lowest setting. Knead in enough of the rest of the almonds or hazelnuts that the dough hardly sticks. Cool in the fridge for circa 30 minutes.

3. Sprinkle the work surface with powdered sugar, roll out the dough about 1 cm thick and cut out stars.

4. Place the cinnamon stars on the backing sheet and brush them over with the egg whites you have left. Finally, put the cinnamon stars in the oven and bake for circa 15 minutes!

