Recipe cinnamon stars

Instructions No. 1275

Working time: 45 Minutes



What would the Advent and Christmas season be without cinnamon stars? This delicious classic should not be missing on any colourful plate during the most beautiful time of the year. This guide will show you how to make these delicious cookies in no time at all.

And it is as simple as that:

Ingredients for about 50 pieces:

- 3 egg whites
- 250 g icing sugar
- 2 teaspoons Cinnamon
- 400 g ground, unpeeled almonds
- 1 pinch of salt

Preparation

1. Preheat the oven to 150 °C (140 °C convection oven).

2. Mix the almonds with Cinnamon . Beat two egg whites with a pinch of salt until very firm. Gradually fold in 150 g icing sugar. Stir the almonds with Cinnamon into the beaten egg white and knead the dough again briefly with your hands

3. Put some icing sugar on the work surface and roll out the dough about 1 cm thick. Since the dough is a bit sticky, you can also roll it out between two pieces of cling film or in a large freezer bag.

4. Line the baking tray with baking paper. Cut out small stars from the dough with a star-shaped cookie cutter and place them on the baking tray. Press the cookie

cutter into the icing sugar so that the dough does not stick to it.

5. Beat the remaining egg whites until stiff and gradually add 100 g icing sugar.

6. Spread the cinnamon stars on the baking tray and brush them evenly with the beaten egg white.

7. Bake the cinnamon stars on the bottom shelf of the oven for 12 - 15 minutes. Make sure that the beaten egg white remains light.

Article information:

Article number	Article name	Qty
720458	Bag closures, 25 pieces	1
686280	VBS Storage jars "Mini", 2 pieces	1
720084	Cellophane bags, 25 pieces	1