



MERRY CHRISTMAS & BON APPETIT!



CINNAMON STARS



INGREDIENTS

- 3 egg whites
- 300 g icing sugar
- 350 g almond powder
- 80 g flour
- 4 tea spoon cinnamon

PREPARATION

1. Beat the egg whites until stiff, adding the icing sugar little by little. Set aside a quarter of the resulting mass.
2. Mix the remaining mass with almonds, flour and cinnamon.
3. Preheat oven to 160°C.
4. Place the dough in portions between two strips of cling film and roll out to a thickness of approx. 5 mm.
5. Cut out 70 stars and place them on two baking sheets lined with baking paper. Brush with the rest of the egg white mass and bake in the middle of the oven for 15-17 minutes.
6. Let the cinnamon stars cool down.

They can be stored for about 3 weeks in an airtight container.