

Recipe for

German cinnamon stars

FOR THE DOUGH

- 400 g ground almonds
- 250 g powdered sugar
- 1 pinch of cinnamon
- 2 egg whites (size M)
- 2 TS amaretto
- 1 sachet vanilla sugar
- some wheat flour for the dough

FOR THE MERINGUE LAYER

- 125 g powdered sugar
- 1 egg white (size M)

1 For the dough, mix the almonds, powdered sugar and cinnamon together. Add the egg whites and mix with the amaretto and vanilla sugar. Wrap the dough in cling film and chill for 30 minutes.

2 Flour the work surface well and roll out the dough to a thickness of about 5 mm. Use a star cutter to cut out stars and place on a baking tray lined with baking paper. Preheat the oven to 120 degrees fan.

3 For the icing, beat the powdered sugar and egg whites until stiff. Spread the icing over the stars with a teaspoon and carefully brush to the edges and tips. Dry the stars in the preheated oven for approx. 40 minutes. Leave to cool completely and then store in a tin.

