

Lena's Zimtsterne (Cinnamon Stars)

Ingredients for approx. 40 stars (depending on the size of the cookie cutter)

- 3 egg whites
- 2 cups (250 g) powdered sugar
- 1 sachet of vanilla sugar or the mark from a vanilla bean
- 1-2 teaspoons ground cinnamon
- 3 1/3 cups (400 g) ground almonds, unbleached/with skin

Instructions:

1. Preheat the oven to 300 degrees F (top/bottom heat, do not turn on the fan)
2. Beat the egg whites until very stiff and stir in the powdered sugar until combined.
3. Put 2 generous heaping tablespoons from the egg white mixture aside as you need this later for the glaze.
4. Carefully add the vanilla sugar, cinnamon, and half of the almonds to the rest of the egg white mixture. The other half of the almonds should then be kneaded to the dough until it is no longer sticky.
5. Put some almonds on a flat surface and roll the dough to a thickness of about 1/3 inch. Use a star cookie cutter to cut out the cookies and put them on a baking paper.
6. Brush the reserved egg white mixture in a thin layer on all the cookies.
7. Bake for approx. 20-25 minutes and let the cookies cool completely.

The cookies can be stored in an air-tight container in a cool place for at least 2 weeks.

Enjoy!

