



Glazed cinnamon stars

🕒 90–120 Min 

Preparation

- 1 For the dough, mix all the ingredients together and roll out to the thickness of a wooden spoon.
- 2 Beat the egg whites and powdered sugar until stiff, brush onto the rolled out dough and allow to dry for half an hour.
- 3 Cut into stars. Dip the cutter in water before use. Lay out the stars on baking parchment and leave to dry out for one hour.
- 4 Dry out in the oven at 80°C fan (176°F) for 15 minutes, making sure the icing stays white and does not change color.
- 5 This recipe makes around 80 cookies.

Ingredients 6 Portions

♦ = Kotányi Produkte

For the dough

210 g	Caster sugar
270 g	Almonds, ground
50 g	Powdered sugar
2	Egg white
5 g	♦ Cinnamon, Ground

For the icing

2	Egg white
100 g	Powdered sugar

