

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