

Schmitz Cargobull wishes you a very merry Christmas and happy festive baking!

Cinnamon stars

For the dough:

500 g almonds, ground
300 g icing sugar
2 teaspoons cinnamon
2 egg whites
2 tbsp. almond liqueur
icing sugar for the work surface

For the icing:

1 egg white
125 g icing sugar



Preparation

Working time approx. 45 minutes Cooking/baking time approx. 15 minutes Total time approx. 1 hour

Mix the almonds, icing sugar and cinnamon. Add 2 egg whites and almond liqueur. Mix everything with the dough hook of the hand mixer. Then knead with your hands to a smooth dough.

Roll out the dough in portions on a work surface dusted with icing sugar to a thickness of approx. 1 cm. Cut out stars and place on a baking tray lined with baking paper. Dip the cutters in icing sugar repeatedly. Beat 1 egg white until very stiff. Gradually add the icing sugar, continuing to beat. Brush the stars with it. Bake in the preheated oven on the lowest shelf at 150°C for 10-15 minutes.

