

Zimtsterne



3 egg whites
450 g icing sugar

beat till stiff
beat with eggwhite and keep one cup of
mixture for glazing the stars

500 g almond meal
1 ½ tsp ground cinnamon
2 Tb lemon juice or kirsch

Add to egg mixture
knead to firm dough.
Roll out app. 1cm thick on a table
sprinkled with sugar and cut out the stars
with cookie cutter
Place the stars onto a lightly greased
baking tray and paint carefully with the
icing mixture kept for glazing.
Rest in a warm place for several hours,
even over night, to let them dry some.

Baking:

220°C
4 to 5 minutes
Glazing has to stay white