

CINNAMON STARS

CHRISTMAS RECIPES



Ingredients (For 4 people)

- 3 egg whites
- 1 pinch of salt
- 250 g icing sugar
- 1 tbsp cinnamon
- 400 g ground almonds
- 1/2 tbsp kirsch

Preparation:

Beat the egg whites to stiff peaks with a pinch of salt to obtain a firm texture.

Delicately incorporate the icing sugar. Once the mixture is blended, remove the equivalent of 6 tbsp to reserve for the icing; keep it chilled in an airtight container.

Then add the cinnamon, ground almonds and kirsch. Blend well and form a homogeneous ball of dough.

Roll out the dough in portions to a thickness of 1 cm on a surface coated with a bit of crystallised sugar.

Cut out stars using a cookie cutter and lift them with a spatula to place them on a parchment-lined oven sheet.

Place a bit of icing on each star and let them dry overnight.

Bake approximately 5 minutes in the middle of an oven preheated to 250°C. Leave to cool on a rack and seal them in an airtight container. Store in a cool, dry place.

