

Zimtsterne

3 egg whites
2 cups powdered sugar
1 pack vanilla sugar
1 TBSP cinnamon
1 knife tip coffee powder
3 1/3 cup ground almonds or almond meal

powdered sugar for cutting out cookies
star cookie cutter
brush

Beat egg whites to a stiff peak. add the powdered sugar slowly to the egg whites, keep 3 TBSP of the egg whites mixture in a separate bowl for later.
Add vanilla sugar, cinnamon, coffee powder and almonds until the dough doesn't stick anymore.
Roll the dough out with parchment paper that is covered in powdered sugar, let it rest in the fridge for 1 hour. Cut stars out and brush with the remaining egg white mixture.
Bake at 250F for 10 to 15 minutes.

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