



CINNAMON STARS

To be the Star at Christmas!

SERVINGS: 30-40 STARS PREPPING TIME: 20 MINUTES COOKING TIME: 10-15 MINUTES

INGREDIENTS

3 egg whites
250g powdered sugar
1 tsp lemon juice
1 tsp cinnamon
300g ground almonds

DIRECTIONS

1. Whip Egg Whites: Beat the egg whites in a clean bowl until stiff.
2. Incorporate Sugar and Cinnamon: Gradually add the powdered sugar and lemon juice while continuing to beat until the mixture is glossy and stiff. Set aside about a quarter of the mixture for the glaze.
3. Add Almonds: Gently fold in the cinnamon and ground almonds into the remaining egg white mixture until a firm dough forms.
4. Roll Out Dough: Roll out the dough on a work surface dusted with powdered sugar. The dough should be about 1 cm thick.
5. Cut Out Stars: Use a star-shaped cookie cutter to cut out stars and place them on a baking sheet lined with parchment paper.
6. Brush with Glaze: Brush the stars with the reserved egg white glaze.
7. Bake: Bake the cinnamon stars in a preheated oven at 150°C (fan 130°C) for about 10-15 minutes. The stars should remain pale and not brown.
8. Cool: Allow the cinnamon stars to cool on the tray before gently lifting them off.

NOTES

Before you start your cinnamon star adventure, it's wise to have a fire extinguisher nearby - not because you'll set the cinnamon stars on fire, but if you bake like me, well... let's just say it's better to be safe than sorry with everything else!

PS: Don't try to bake it in the microwave.