

Zimtsterne

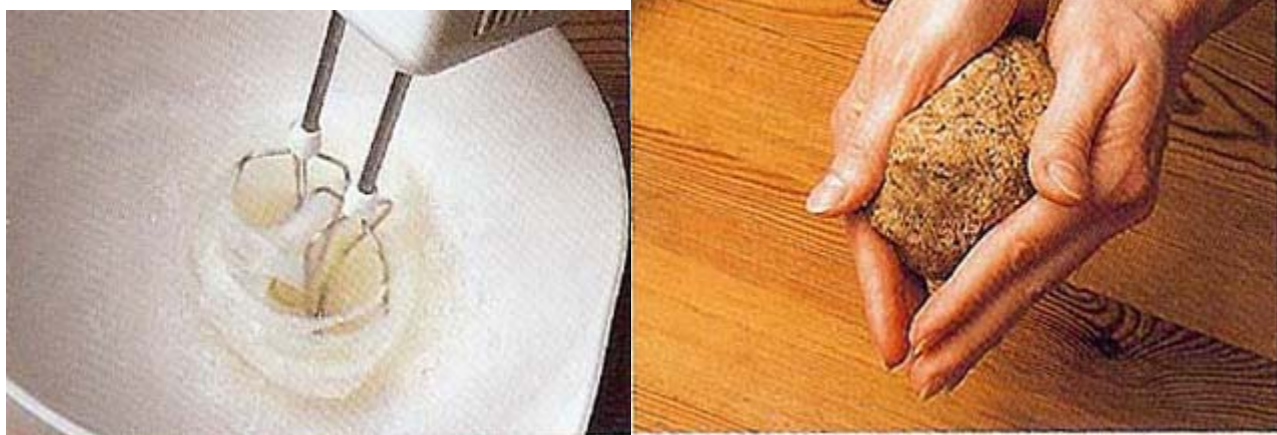


Zimtsterne is a Cinnamon nut cookie. The name means Zimt=Cinnamon and Sterne = Stars.

Ingredients;

3 egg whites
2 cups confectioners sugar
1 and 1/2 Cups Ground Almonds
(a nut grinder is preferred or pulse on a food processor. Don't turn them to mush!
)
Grated zest of 1 lemon
2 tsp. lemon zest
2 tsp Cinnamon
sugar and flour for rolling out

1 cup approx. sliced almonds
6 maraschino cherries



Whip the egg whites till they form peaks Gradually add the sugar into the stiff egg whites. Remove a good half cup of the mixture and reserve to a bowl. This will be the topping that you brush onto the cookie. Add the ground almonds, lemon zest, cinnamon and blend.

Form into a dough.



Sift some flour and sugar onto the work table.

Roll out the dough to about 1/4 inch thickness.

First loosen the dough if it is stuck to the board and put onto a freshly sifted area to prevent sticking.

Cut out stars with a star cookie cutter.



Brush stars with the egg white mixture. this can take a bit of practice to get right. Lift the stars carefully onto a sprayed cookie sheet or lined with parchment or a silpat.



Decorate the tops with sliced almonds and a piece of marachino cherry if you want.



Clean up the meringue from the sides of the cookies with a knife.

Bake stars at 325 degrees till they are lightly browned on top, about 20 minutes.



