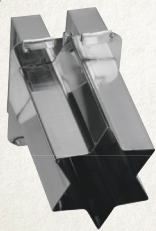


Cinnamon Star Cookie Cutter



Item no. 541122



STÄDTER®

Cinnamon Stars

WORKING TIME: APPROX. 40 MIN. | BAKING TIME: APPROX. 20 MIN

Ingredients for the dough: 150g each of ground and roasted nuts and almonds, 200g icing sugar, 50g marzipan, 2 egg whites, 2 tsp. ground cinnamon |

Ingredients for the meringue: 1 egg white, 250g icing sugar, a pinch of citric acid

Preparing the dough:

Knead all the ingredients together and place in an airtight container; cool for one hour.

Preparing the meringue:

Beat the egg white until stiff. Add the icing sugar a tablespoon at a time and beat further. Finally, stir in the citric acid. The mixture must be solid and shiny.

Finishing:

Roll out the dough 1cm thick and brush with the meringue mixture. Plunge the cinnamon star cookie cutter into cold water and cut out the cinnamon stars. Place the cinnamon stars onto the baking trays covered with baking foil. Bake at 140 °C upper/lower heating for approx. 20 minutes

