



Almond Star Cookies

Course: Christmas Cookies, Cookies

Servings	Prep time	Cooking time	Total time
50 servings	1 hour 30 minutes	10 minutes	1 hour 40 minutes

Ingredients

For the Dough:

550 g (4 1/3 cups) all-purpose flour

250 g (1 cup + 2 tbsp) softened butter

260 g (1 1/3 cups) granulated sugar

2 medium eggs

1-2 tsp ground cinnamon

Zest of 1 orange

1 pinch of salt

For the Decoration:

Whole almonds (for the star arms)

Dark sugar icing or dark chocolate (for the face design)

Directions

Make the Cookie Dough:

1 In a large mixing bowl, combine the **flour, butter, eggs, sugar, cinnamon, salt**, and **orange zest**. Mix until all ingredients are fully incorporated and a smooth dough forms.

Wrap the dough in cling film and refrigerate for at least **1 hour**. Chilling the dough makes it easier to work with and helps the cookies hold their shape during baking.

Roll & Cut the Cookies:

2 Preheat your oven to **180°C (356°F)**. Lightly flour your work surface and rolling pin. Roll out the dough to about **1/4 inch thickness**.

3 Use a **star-shaped cookie cutter** to cut out your cookies. Gather any scraps, re-roll the dough, and cut out more stars.

Decorate Before Baking:

- 4** Place the stars on a baking tray lined with parchment paper.
- 5** Press an almond into the center of each star. Gently fold one of the “arms” of the star over the almond to create the illusion of the star holding something.

Bake to Perfection:

- 6** Bake the cookies in the preheated oven for **10-12 minutes**, or until the edges turn slightly golden.
- 7** Remove from the oven and allow them to cool completely on a wire rack before decorating further.

Add the Final Touches:

- 8** Once the cookies are cool, use a **dark icing, dark chocolate or edible pen** to draw sweet little faces on the stars.