

German Cinnamon Stars

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
35 servings	15 minutes	10 minutes	25 minutes

Ingredients

For the Dough:

250g (2 ½ cups) ground hazelnuts

250g (2 ½ cups) ground almonds

300g (2 ½ cups) powdered sugar

2 teaspoons ground cinnamon

2 large egg whites

For the Icing:

125g (1 cup) powdered sugar

1 large egg white

Pinch of Salt

Directions

Prepare the Dough:

- 1 In a large mixing bowl, combine the ground hazelnuts, ground almonds, powdered sugar, and cinnamon. Stir the dry ingredients together to ensure they are evenly mixed.
- In a separate bowl, whisk the egg whites until just foamy (you don't need stiff peaks here). Add the whisked egg whites to the dry ingredients. Using your hands, knead the mixture into a sticky dough. The dough should hold together but still feel slightly tacky. If it's too dry, add a few drops of water; if it's too wet, sprinkle in a bit more ground nuts.

Roll out the Dough:

- 2 Place the dough between two sheets of parchment paper to prevent sticking. Roll it out to about 1cm (roughly ⅓ inch) thickness. Chill the dough for 15-20 minutes in the refrigerator to make it easier to cut out shapes.

Make the Icing:

- 3 While the dough chills, prepare the icing. In a clean mixing bowl, whisk together the powdered sugar, a pinch of salt and egg white until smooth and glossy. The icing should be thick enough to hold its shape but still spreadable.

Cut Out the Stars:

- 4** Preheat your oven to 150°C (300°F) and line a baking sheet with parchment paper. Remove the dough from the fridge and use a star-shaped cookie cutter to cut out the Zimtsterne. Place the stars on the prepared baking sheet.

Ice the Cookies & Bake:

- 5** Using a small brush or the back of a spoon, carefully spread the prepared icing onto the top of each cookie. Be generous, as the icing gives the Zimtsterne their signature look and taste.
- 6** Bake the cookies on the lowest rack of the oven for about 10 minutes. Watch closely, as the icing should remain white and glossy; avoid browning. The cookies will still feel soft when you remove them from the oven but will firm up as they cool.

Cool & Store:

- 7** Let the cookies cool completely on a wire rack. Once cooled, store them in an airtight container. Zimtsterne can be kept for up to two weeks, making them an ideal make-ahead treat for the holiday season.