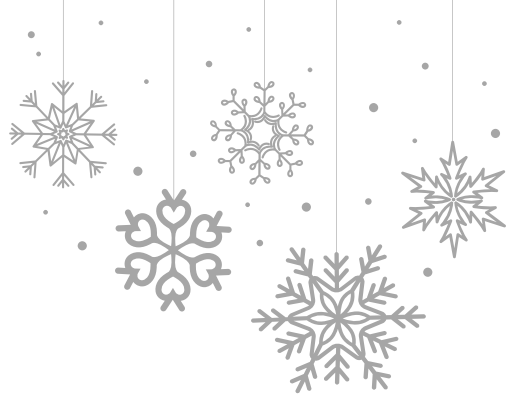


# Zimtsterne

Makes 45 cookies

## Ingredients:

- 4 cups (400g) ground almonds (almond flour/meal)
- 2 1/2 cups (250g) powdered sugar
- 1 pinch salt
- 2 egg whites
- 2 Tbsp Amaretto (optional)
- 1 tsp Vanilla



## Instructions:

1. In a large mixing bowl whisk the egg whites until stiff peaks.
2. Add the powdered sugar and mix until smooth and thick.
3. Take about 1/3 of the egg white mixture and set aside for later
4. Add the ground almonds, salt, amaretto, and vanilla and mix until combined.
5. On a powdered sugar-covered surface, place the dough and roll it out.
6. Cut out star shapes and place them on a parchment-covered cookie sheet.
7. Brush the reserved egg white mixture. Preheat the oven to 250F and bake for 30 minutes.
8. Let cool completely before storing in an airtight container.

