

## Grannie's Cinnamons

Ingredients for 25 stars

- 5 egg whites  
(be careful: separation)
- 350 g icing sugar
- 350 g - 450 g ground almonds (with skin)
- 1 tablespoon cinnamon
- 1 tsp lemon zest
- Sugar for rolling



Beat egg whites until stiff. Then stir the sifted icing sugar into a thick, frothy mass. Ask a small cup of this mass for casting aside.

Ground almonds, lemon peel and cinnamon quantities under the Eischneemasse and put something cold. The dough should be such that you can push it on a bestreutem with sugar instead of flour board into small pieces by hand approximately 0.5 cm thick flat and cut out a star shape.

Give cinnamon stars on a lined baking sheet parchment paper.

Star brush with the cast. For this set with a sharp kitchen knife, a small amount of iron in the center of the star and drag the font radially apart with a knife. The cast should not go to the edge but since otherwise the pastry does not rise properly. Cinnamon carefully bake on low heat - in Grannie's oven at 150 °C which are 10 minutes. If excessive heat they get jumps in too weak, they dry out. The cinnamon nice to rise but remain light as possible.