

German cinnamon biscuits

Ingredients required for 6 persons

Preparation time 40 minutes

Difficulty easy

Ingredients

- 200 g almonds
- 50 g almond flour
- 180 g powdered sugar
- 50 g coconut flower sugar
- 2 TL cinnamon almond spice oil
- 1 EL almond liqueur
- 2 egg whites
- 1 TL lemon juice



Preparation

Finely ground the almonds in a blender and mix with almond flour, 150 g powdered sugar and coconut flower sugar. Stir in one egg white, cinnamon almond spice oil and almond liqueur and work into a dough with a hand-held mixer. Knead the dough with the hands until smooth and place in a sealed container. Put in the fridge for at least one hour.

Sprinkle powdered sugar on the worktop and roll out the dough to 1 cm thick in small portions. Cut out stars with a biscuit cutter and place them on a baking tray with parchment paper. If you immerse the cutter in powdered sugar, it is easier to cut out the biscuits.

Preheat the oven to 170 °C top / bottom heat. Beat the second egg white until stiff and slowly stir in 50 g powdered sugar and lemon juice while whisking. Brush the stars with the glaze and bake for 10 to 12 minutes.