



## Cinnamon stars with pistachios

amount	ingredients
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### ***for the dough:***

<b>ca. 220 gr</b>	grounded almond
<b>150 gr</b>	<a href="#">grounded pistachios</a>
<b>2 TL</b>	cinnamon powder
<b>2 TL</b>	amaretto

### ***for the white mass:***

<b>1 Stück</b>	BIO lemon
<b>3 Stück</b>	egg whites
<b>1 Prise</b>	salt
<b>250 gr</b>	powdered sugar
<b>25 gr</b>	<a href="#">Dr.Oetker pistachios grounded</a>

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### Preparation:

1

\* Pistachios are very special and quite expensive.

You can also buy roasted, unsalted shelled pistachios (for example Hofer / Aldi), break them up and mix them. That's the much cheaper option than they've already been peeled to buy. \*

Tip in advance: Beat the snow correctly: the smallest impurities destroy the binding properties of the proteins contained in the egg white.

The egg whites will not be determined. Therefore you must separate the eggs absolutely clean from each other, there must be no traces of egg yolk in the egg white.

The bowl in which you hit ice snow must be absolutely fat-free and clean.

The egg whisk is ready, if you can turn the bowl over carefully and the snow sticks in there.

2

Wash lemon warm, dry, rub off skin - squeeze the juice and set aside.



3

Beat 3 egg whites and 1 pinch of salt with the whisk of the mixer until creamy.

Let the icing sugar trickle in gradually.

To spread the stars, remove about 8 tablespoons of egg whites and set aside, for example. Cover in a bowl with cling film and cool.

4

Core the pistachios and grind them in the [Nutribullet](#) or another crusher.

Watch out! Not too long, otherwise a pistachio paste is produced!

Put the ground almonds, ground pistachios and cinnamon in a bowl and mix.

Add the amaretto, lemon juice and the peel and egg whites and mix everything to a smooth dough.

If the dough is too moist, add some ground almonds and pistachios.

5

Preheat the oven (electric stove: 150 ° C / circulating air: 125 ° C).

The dough on a powdered sugar-coated work surface, I use a silicone pad,

or roll out between two layers of cling film / baking paper ½ - 1 cm thick and cut out about 50 cinnamon stars.

Always knead the dough pieces, roll out and cut out.

Place the cinnamon stars on a silicone baking mat or plain baking paper on a baking tray.

6

Brush the cinnamon stars with the egg yolk masses with a kitchen brush, a small spoon or a spray sack.

Sprinkle with chopped pistachios and bake the cookies one after the other in a hot oven until golden brown for about 15-20 minutes.

Then remove and let cool.

Put the cinnamon stars in a cookie tin together with an apple piece.

So they last 2-3 weeks.

*If you liked my recipe and pictures, I would appreciate your feedback and comments.  
Have fun baking.*



## Lucina's tips:



### for the dough:

The dough for the cinnamon star with pistachio recipe can be processed immediately.  
If you cool it for half an hour before rolling it out, it will be easier to roll out and prick it out.

### for cutting out:

To prevent the dough from sticking to the cookie cutters, dip them in powdered sugar in between. Tap off excess sugars again and again.



*I wish good luck and*

*Buon appetite!*

*your Lucina Cucina*