

Cinnamon Star Cookies

500g <i>almond flour</i>	Whip egg whites until very firm.
550g <i>confectioner's sugar</i>	Fold 450g of confectioner's sugar into whites. Set aside one cup of icing and refrigerate for later use.
5 <i>egg whites</i>	Save remaining sugar to help with handling the dough.
2 tsp <i>ground cinnamon</i>	
1 tbsp <i>Kirsch liqueur</i> or <i>Amaretto</i>	

Add almond flour, liqueur, and cinnamon to remainder of the egg and sugar mixture, and refrigerate dough for one hour.

The dough is very sticky and soft. Sprinkle generous amounts of confectioner's sugar on work surface and on rolling pin. Roll out small batches of dough to about 1cm (½") thickness. Thoroughly coat a star-shaped cookie cutter with some of the remaining sugar and stamp out cookies. Work fast, as the sugar gets sticky when it soaks up moisture from the dough. When in doubt, sprinkle on more sugar. You can also consider chilling dough that has gotten too warm from excessive handling. Any dough left over from stamping can be added back into the remaining bulk of dough.

Place cookies on cookie sheet and evenly coat all of them with the saved icing. Let dry overnight at room temperature.

Preheat oven to 425°F.

When the oven has reached its target temperature, bake for exactly 5 minutes. Ideally, the icing should still be white and the interior of the cookie should be moist.

After the cookies have cooled to room temperature, store them in an airtight container.

A \$5 bench-knife does wonders when cleaning up the aftermath of handling very sticky dough. Invest in one, if you don't already own it.