

Swiss Christmas Cookies

Zimtsterne (Cinnamon Stars)

Ingredients for approximately 50 cookies:

- 3 fresh white of egg (about 100 g (3.5 ounces))
- 1 pinch of salt
- 250 g (9 ounces) confectioner's sugar
- 1½ tablespoons of cinnamon
- ½ tablespoon of kirsch or lemon juice
- 350 g (12 ounces) ground almonds



Directions:

1. Stir white of egg and salt in a bowl until it is really stiff.
2. Add confectioner's sugar, stir until ingredients are evenly distributed. Put 1 dl (0.4 cups) aside for the frosting.
3. Add cinnamon, kirsch (or lemon juice) and almonds, knead to a soft dough.
4. Roll out dough on a flat surface (it may be slightly covered with sugar), approximately 7 mm (0.3 inches) thick. Put out stars or other shapes and put them on a baking sheet covered with baking paper.
5. Let them rest for about 5 to 6 hours or over night in a dry place.
6. Carefully sweep the cookies with the frosting set aside in step 2.
7. Bake for about 3 to 5 minutes in the center of the pre-heated oven at 250 °C (480 °F).
8. Let cool completely before serving.

Chräberli

These are special cookies in terms of their shape, and **they go especially well with coffee!** If they lift slightly on the bottom when you bake them, it is said that they are growing feet. This is really good, don't worry!

Ingredients for approximately 60 cookies:

- 4 eggs
- 450 g (16 ounces) confectioner's sugar
- 1 pinch of salt
- 1½ tablespoons of anise
- 1 tablespoon of kirsch (cherry liquor)
- 600 g (21 ounces) flour

Directions:

1. Put eggs, confectioner's sugar, salt, anise and kirsch in a bowl and stir about 5 minutes until well mixed.
2. Add flour and mix into a dough.
3. Form rolls of about 1.5 cm (0.6 inches) diameter and cut in pieces of about 5 cm (2 inches) length. Cut in each piece about 3 times slightly angular and bend them slightly.
4. Slightly grease baking sheets and put the rolls onto it to dry. Do not use baking paper sheets. Do not move the pieces. Let them dry for 24 to 48 hours at room temperature. Make sure there is no draft.
5. Bake them for about 25 minutes in the lower part of the pre-heated stove at 140°C (285°F). Keep the door of the stove a bit open. Let the cookies cool down and remove them from the baking sheet using a spatula.

