

Zimsterne (German Spice Cookies)

Ingredients

3 Tbl butter
1 ½ cups of white sugar
2 eggs
1 egg yolk (keep white for brushing cookie)
1 tsp lemon juice
2 1/3 cups all-purpose flour
2 ½ tsp baking powder
1 ¼ tsp ground cinnamon
¼ tsp salt
¼ tsp ground nutmeg
½ cup finely chopped walnuts

Directions

1. Preheat oven to 375 degrees. Lightly grease cookie sheets or use parchment paper
2. Cream butter, sugar, 2 eggs, egg yolk, and lemon juice together until fluffy
3. Combine flour, baking powder, cinnamon, salt and nutmeg. Add flour mixture to creamed mixture and stir in chopped nuts.
4. On a lightly floured surface or silicone mat roll the dough, 1/3 at a time to 1/16th inch thick. Cut with a star shaped cookie cutter and place on prepared cookie sheets. Brush the tops with the remaining egg white, beaten until frothy
5. Bake 375 degrees for 6 to 8 minutes; may be a few minutes longer depending on your oven.