

## CAPPUCCINOSTERNE (CAPPUCCINO STARS)

### INGREDIENTS

3 egg whites

250 grams powdered sugar

6 tablespoons instant coffee or cappuccino mix (like those International Coffees)

400 grams blanched ground almonds

### DIRECTIONS

Preheat the oven to 350F. Grind the almonds as fine as possible; essentially the almonds will become your flour.

Separate the eggs into a small bowl, discarding the yolks or save for another purpose. Whisk until you have firm peaks, but do not over-whisk. This can be a very fine line. If your egg whites start to separate, start over as they are unrecoverable. Separate out 4 tables spoons of the whisked egg whites and set aside in a small bowl. Fold in powdered sugar to create a meringue.

Reserve 4 tablespoons of the meringue mixture. Fold in the instant coffee or cappuccino mix. Be gentle with the egg white mixture, so that it does not deflate. Add in the ground almonds. If the dough mass is till too goeey add in a little more ground almonds. Note: you should be able to roll out this dough.

Roll your dough out between two pieces of wax paper. Cut out with star shaped cookie cutter and place on a cookie sheet lined with silpat or onto parchment paper. Silpat or parchment paper is almost imperative in this recipe.

Take the reserve meringue and using the pastry brush, liberally "paint" each of the cookies with the sugar coating. Bake 14-16 minutes or until the white starts to get just a little bit toasted.