



# Christmas

## German Spiced Stars

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#### Ingredients.

- 50g unsalted butter
- 300g caster sugar
- 2 eggs
- 1 egg yolk
- 1 tsp lemon juice
- 290g plain flour
- 2 1/2 tsp baking powder
- 1 1/4 tsp ground ginger
- 1/4 tsp salt
- 1/4 ground nutmeg
- 60g finely chopped walnuts
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#### Method.

1. Preheat oven 190 C lightly grease trays.
2. Cream the butter, sugar, 2 eggs, egg yolk and lemon juice together until fluffy.
3. Combine the flour, baking powder, cinnamon, salt and nutmeg.
4. Add flour mixture to creamed mixture and stir in nuts.
5. Roll out on flour covered board, 1/3 at a time, 1.5cm thick. Cut with 2.5cm star shaped cookie cutter.
6. Place dough on baking trays . Brush with remaining egg
7. Bake at 190 C for 6-8 minutes
8. Variations -Food colouring can be added to egg white to brush on top of biscuit dough . Or 2 biscuits can be put together to make snowflakes

