

Cinnamon Star Baking Mat

Dear Customer

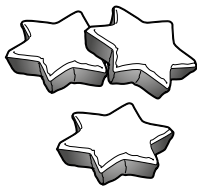
Baking perfectly shaped cinnamon stars has never been so easy. This cinnamon star baking mat made from silicone is non-stick and extremely flexible, which makes the cinnamon stars very easy to remove.

The baking mat is food-safe, heat-resistant up to +200 °C and dishwasher-safe.

This leaflet includes a recipe so that you can try out the baking set right away.

Have fun baking!

Your Tchibo Team



Product number: 711 287

Made exclusively for:

Tchibo GmbH, Überseering 18, 22297 Hamburg, Germany

Important information

-  ^{+200°C}
_{-20°C} The baking mat is suitable for use at temperatures between -20 °C and +200 °C.
 - Always use oven gloves or something similar when handling the hot baking mat.
 -   Do not place the baking mat over naked flames, on hobs, on the base of the oven or on any other heat source.
 -  Do not cut food or use sharp or pointed utensils on the baking mat or in the star moulds. This could damage the baking mat.
 - Clean the baking mat and template mat with hot water and a little washing-up liquid before using them for the first time and after every further use. Do not use caustic cleaning products or abrasive sponges for cleaning.
 -  The baking mat and template mat are also dishwasher-safe. However, do not place them directly over the heating elements.
 -  The baking mat is also suitable for use in the freezer. Only use the product for its intended purpose!
 - Over the course of time, grease may discolour the surface of the baking mat. This is neither harmful to your health nor does it impair the quality or function of the baking mat.
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Prior to first use

- ▷ Clean the baking mat and template mat with hot water and a little washing-up liquid. Do not use caustic cleaning products or pointed objects to clean them. Both mats can also be cleaned in the dishwasher. However, do not place them directly over the heating elements.
- ▷ Afterwards, use a brush to grease the inside of the star moulds with a neutral cooking oil.

Use

- ▷ Always rinse out the star moulds with cold water before filling them.
- ▷ If necessary, use a brush to grease the inside of the star moulds with a neutral cooking oil.
- ▷ Remove the rack from the oven and place the baking mat onto it before filling the star moulds. This makes them easier to transport.
- ▷ Use a spoon to help press the dough into all the points of the stars. This way your cinnamon stars will look nice and even after baking.
- ▷ Use the template mat only for applying the meringue icing. Remove the template mat before putting the baking mat into the oven.
- ▷ Allow the baking mat to cool down on the oven rack before removing the cinnamon stars from the moulds. During this time the baked dough will stabilise and a layer of air will form between the cinnamon stars and the baking mat.
- ▷ Clean the baking mat and template mat as soon as possible after use while any remaining dough is easier to remove.

Helpful tips

Baking results may vary depending on the oven. You may want to test out a slightly higher baking temperature, making sure to keep your eye on the cinnamon stars while they are in the oven.

Beat the egg white mixture for a long time until it becomes thick. This will help you achieve the best results after baking.

Baking cinnamon stars requires a little extra effort, even for bakers who have made them before. Have a little patience - your cinnamon stars will get better and better each time you make them. Practice makes perfect!

Recipe for cinnamon stars

For approx. 24 stars | 1 hour prep time | 15 min. baking time | 80 kcal per star

You will need: silicone baking mat and template mat for 24 cinnamon stars

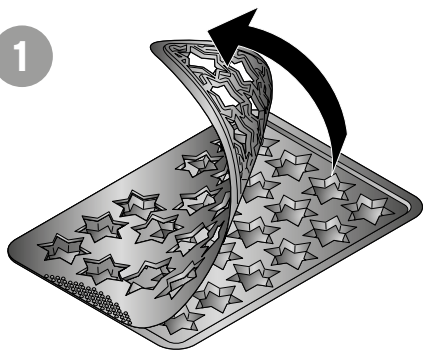
Ingredients

2 egg whites	200 g ground almonds
1 pinch of salt	(half with shell and half blanched)
150 g icing sugar	1 level tsp. ground cinnamon
1/2 tsp. freshly squeezed lemon juice	1 pinch of ground cloves

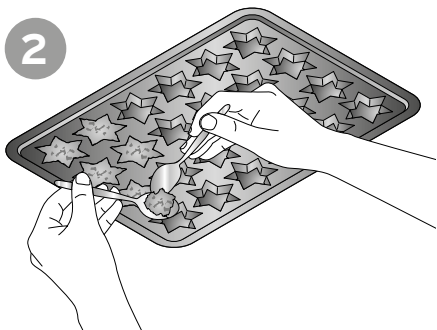
Preparation

1. Beat the egg whites and salt until stiff using the whisk attachment on your hand mixer. Gradually add in the icing sugar slowly while stirring. Add the lemon juice and continue beating until a **thick mixture** is formed. Then remove 3-4 tablespoons of the egg white mixture and put to one side to be used as a glaze later.
2. Mix the almonds with the ground cinnamon and ground cloves. Fold the almond mixture into the egg whites carefully and work it into a mouldable dough.
3. Preheat oven to 150 °C (top/bottom heat); fan-assisted: 130 °C). Grease the inside of the star moulds well with oil. Use a moistened teaspoon to divide the dough between the star moulds and smooth it down. Make sure that the dough is pressed into all the points of the star moulds.
4. Place the template mat on top and use a knife, spatula or similar utensil to precisely apply a **thin**, even layer of the egg white mixture (which you previously set aside) over the stars. Remove the template mat **before** putting the baking mat into the oven.
5. Bake the cinnamon stars in the middle of the oven for approx. 15 minutes. The stars should stay light in colour. Take the baking mat out of the oven and leave the cinnamon stars in the moulds to cool fully. After they have cooled, carefully turn the cinnamon stars out of the star moulds.

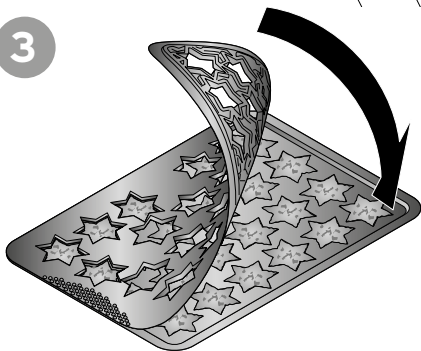
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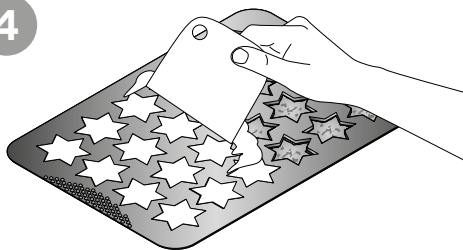
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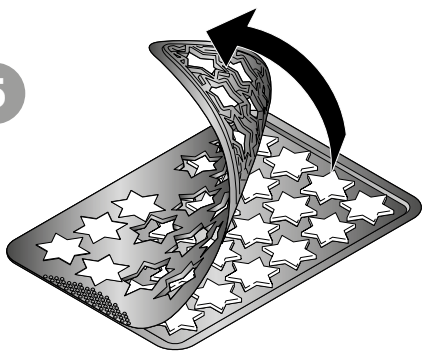
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