



Russian Bread

1 Beat the egg whites in a large bowl together with a pinch of salt until they become very stiff (stiff enough to flip the bowl without making a mess).

2 Add sugar, vanilla sugar, cinnamon and cacao to the stiff egg whites, then blend in the flour until evenly combined.

3 Preheat the oven to 170°C (340°F). Cover your baking tray(s) with parchment paper or a silicon mat. Fill the batter in an icing bag and carefully pipe the alphabet or other shapes onto the tray. While the first attempts may look a little imperfect, you'll become better with every new shape and letter. Be careful to leave enough space in-between, the cookies tend to rise a bit in size.

4 Bake on middle level for 10 to 15 minutes. The best way to find out if your cookies are done, is to take one out (they may still feel a little soft) and let it cool for 1 minute (they turn firm quickly and become crunchy). Remove them from the oven when done and let them rest on the trays for a few more minutes before picking them up. Store them in an airtight container as soon as they cooled down completely to keep them crunchy.



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Recipe source: adapted from chefkoch.de

Prep time: 30 min., baking: 10-15 min.

Ingredients (yields 2-3 baking trays):

- * 4 egg whites
- * a pinch of salt
- * 125g white sugar
- * 2 tsp vanilla sugar
- * 2 tbsp unsweetened cacao
- * 1/2 tsp cinnamon
- * 150g flour