

MERRY CHRISTMAS WISHES YOUR TEAM FROM **BEIERSDORF** STUDY CENTER



CAN YOU HEAR THE **CHRISTMAS** BELLS YET?

The punch is simmering in the saucepan, filling the air with the fragrance of star anise, orange slices and cinnamon sticks.

Make yourselves nice and cosy at this dark time of the year; light the candles and smell the cinnamon stars...

We would like to take this opportunity to thank you for your committed and reliable cooperation. We can only develop new, innovative, and high-quality cosmetic products with your support.

We are already looking forward to the new year, in which we will fully utilize our new Study Center together with you, developing new product ideas and working together for skincare, beauty & well-being.

The Beiersdorf Study Center team hopes that the stars shine bright for you and that the snowflakes that fall turn into wish coins...

Have a Merry Christmas!

In addition to our best wishes, we also have a "Glückstaler" for you. **Here is our little Christmas quiz.** The first person to send in the correct answer will receive a voucher for the NIVEA Haus Hamburg.

Question:

When did we move to our new Study Center?

Possible answers:

A) 2020 B) 2023 C) not until 2025

Please send your answer to our Study Center team at the e-mail address:
studycenter@beiersdorf.com

Keyword:
Glückstaler

Deadline:
31.12.2023





As cinnamon stars are as much a part of Christmas as the 4th week of Advent, we have a recipe here for you.

Preparation in 7 short steps:

1. For the dough, chop the chocolate into small pieces, pour into a heatproof bowl and melt over a bain-marie, then leave to cool slightly.
2. Sieve the icing sugar into a bowl. Add the almonds and hazelnuts. Grate the marzipan on a fine grater and add.
3. Halve the vanilla pod lengthwise with a sharp knife. Remove the pulp from the pod halves with the knife and add to the bowl.
4. Add the sieved cocoa powder, honey, egg white, cinnamon, and the melted chocolate.
5. Work everything into a smooth dough and roll into a ball. Sprinkle a thin layer of ground almonds onto your work surface, roll out the dough on it evenly, to a thickness of about 1 cm.
6. For the icing, mix the egg white and sieved icing sugar in a bowl with a wooden spoon to form a thick liquid mixture – it should just still be runny around the edge, but the icing should not be foamy. Coat the rolled-out cinnamon star dough with the icing.

Ingredients for the dough:

- 80 g dark chocolate
- 180 g icing sugar
- 180 g almonds, ground
- 180 g hazelnuts, ground
- 120 g marzipan paste
- 1 vanilla pod
- 100 g honey
- 2 egg whites
- 15 g cocoa powder
- 1 tsp cinnamon

Icing ingredients:

- 2 egg whites
- 200 g icing sugar

7. Using a cookie cutter dipped in hot water cut out stars, place them on a baking tray lined with baking paper and bake at 160° C top/bottom heat (fan oven 140° C) in a preheated oven for about 10 minutes. The egg white glaze may have a very light-yellow color. Mix the leftover dough with a few ground almonds and roll out again until all the dough has been used.

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Study Center – We develop impactful Skincare Innovations that touch people’s lives.

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