

Traditional Italian Pizzelles

Servings 24 -30

Ingredients:

3 eggs at room temperatures

$\frac{3}{4}$ c sugar

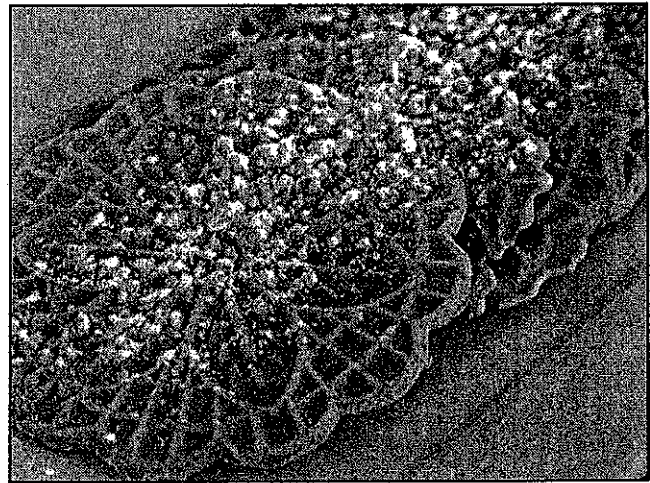
$\frac{1}{2}$ c butter, melted and cooled

1 tsp. baking powder

1 tsp. vanilla

$\frac{1}{2}$ tsp. anise

1 $\frac{3}{4}$ c flour



Directions:

In large mixing bowl, beat eggs and sugar until thick. Stir in the melted butter and flavorings. Sift together flour and baking powder, and blend into batter until smooth.

Heat pizzelle iron, and brush with oil. Drop about one tablespoon of batter onto each circle of the iron. Bake for 35-50 seconds or until steam is no longer coming out of iron. Cool completely before storing in airtight container.

For chocolate pizzeles, add $\frac{1}{4}$ c cocoa sifted together with flour and baking powder, $\frac{1}{4}$ c more sugar, and $\frac{1}{4}$ teaspoon more baking powder. Well oil iron before use.