

PIZZELLES

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Traditional Pizelles

Ingredients:

- 3 large eggs
- 3/4 cup sugar
- 2 tsp. vanilla
- 1 stick (1/2 cup) butter, melted and cooled
- 1/2 tsp. anise seed (optional)
- 1 3/4 cups all purpose flour
- 2 tsp. baking powder

Directions:

- Melt butter and set aside
- Beat eggs and sugar until light yellow, 2-3 minutes.
- Add melted butter and vanilla.
- Beat until blended.
- Sift together 1 cup of the flour and the baking soda, then combine with wet ingredients.
- Fold together until just blended, add remaining flour and fold again until just incorporated.
- Heat pizzelle iron, place about 1 heaping tablespoon of batter on the center of the pattern.
- Bake until golden brown, about 40-50 seconds.
- Remove and cool on rack.
- Repeat with remaining batter.

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Southern Italian Pizzelles

These tend to be thicker and heavier than a regular pizzelle.

Ingredients:

- 6 large eggs
- 2 cups sugar
- 2 sticks (1 cup) butter melted and cooled
- 2 tsp. vanilla
- 7 cups all purpose flour
- 1 tsp. anise seed (optional)
- 4 Tbsp. baking powder

Instructions:

- Beat eggs and sugar, add cooled melted butter, vanilla, and anise seed.
- Sift flour and baking powder and add to egg mixture.
- Batter will have a dough like consistency.
- Bake the same way in your iron.

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Almond Pizzelles

Using the first recipe, omit the vanilla and anise flavors; add 1 tablespoon almond extract. Add one cup of finely chopped ground almonds to the batter. Bake as usual in your iron.

Citrus Pizzelles

Using the first recipe, omit the vanilla and anise flavors; add 1 teaspoon finely grated lemon/orange/lime zest or flavoring or oils. Bake the same way in your iron.

Chocolate Pizzelles

Using the first recipe, omit the vanilla and anise flavors; add 3 tablespoons cocoa and 3 tablespoons sugar. Bake the same way in your iron.