

Pizzelles



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Recipe by: Laura Vitale

Makes 1 1/2 to 2 Dozen

Prep Time: minutes

Cook Time: minutes

Ingredients

- 1 3/4 Cups of Flour
- 2 tsp of Baking Powder
- Pinch of Salt
- 3/4 of a Cup of Sugar
- 1 tsp of Vanilla Extract
- 3/4 tsp of Anise extract or Almond extract
- 3 Eggs
- 1/3 cup of Unsalted Butter, melted
- 1 tsp of Lemon Zest, optional
- 1/4 cup of Milk, you might not need it.

1) Sift the first 3 ingredients into a bowl and set aside.

2) In a large bowl, mix together the remaining ingredients really well. Add the dry ingredients and mix to make sure everything is well incorporated. If needed, add milk to thin the batter slightly, only a couple tablespoons.

3) To cook the pizzelles, preheat your pizzelle maker and cook them according to manufacturers instructions. Every pizzelle maker is different so I will not be able to say exactly how long you need to cook them for. Just make sure you read the instructions.

