



Pizzelle Recipe

Recipe found on AnnsEntitledLife.com

Prep Time: 15 minutes

Cook time: 1 Minutes

Pizzelle Ingredients

- 2 cups Flour
- Pinch of Salt
- 2 tsp Baking Powder
- 3 eggs
- $\frac{3}{4}$ cup Sugar
- 8 TBSP Butter, melted (1 stick)
- $1\frac{1}{2}$ TBSP Vanilla Extract
- $\frac{1}{8}$ cup Milk

Pizzelle Directions

- Combine flour, salt and baking powder in a medium bowl; set aside.
- In a large mixing bowl combine eggs and sugar; mix well.
- In a small bowl, mix together melted butter, milk, and vanilla. Mix the butter mixture into your egg mixture.
- Slowly add your flour mixture to your mixing bowl egg mixture; combine until you have a thick batter.
- If you are using a stovetop [pizzelle maker](#) turn your burner on medium heat, place your [pizzelle maker](#) onto your burner to heat it up. If you are using an electric [pizzelle maker](#) follow manufacturer directions for optimal heat setting.
- Lightly spray your [pizzelle maker](#) with a non-stick cooking spray
- Place one tablespoon of batter in the center of your [pizzelle maker](#), press together your handles, and cook for 45 seconds to 1 minute. (You can open your [pizzelle maker](#) to check on the cooking pizzelle – which is wise for the first few you make.) Remove when cooked. Some will look perfectly yellow; some will have a slight browning. You just want to be certain they are not

under-cooked or burnt.

- Place your cooked pizzelles onto a flat surface to cool.
- Sprinkle your pizzelles with a little powdered sugar if you like, and enjoy!
- Store in an air tight container lined with wax paper.

- Makes 40 Pizzelles