

Pizzelles

Family recipe from the Kitchen of Lynne Gassiraro

3 large eggs
3/4 c sugar
1 stick margarine/butter
1 3/4 c flour
1/8 tsp salt
2 tsp. baking powder
1 Tb anise extract
1 Tb Sambuca liqueur
1 Tb vanilla extract

Preheat pizzelle iron (see Mom's directions below)

Beat eggs, adding sugar gradually. Beat until smooth and light in color (2m or so)

Add melted margarine, Sambuca and extracts and beat until combined.

Sift flour, salt and baking powder and add to egg mixture.

Mix until smooth (batter will be sticky). Let it sit a few minutes to thicken up.

Using two teaspoons drop about a tablespoon size of batter onto hot, greased, pizzelle iron.

Bake until golden, about 10-20 seconds. (10 to start--- as much as 30s as it is used)

Remove from iron and cool on parchment paper. When cool dust with powdered sugar.

Makes about 30 (** this recipe is for half the original amount)

~68 calories per cookie

Vanilla Version

Omit anise & Sambuca and increase vanilla to 3 Tb

Mom's Notes:

*Make sure pizzelle maker is preheated until HOT!

Prepare workspace- put sheet of wax/parchment under machine and line table with wax paper

When hot use cooking spray to grease the press, wipe excess with paper towel

May need to respray if they start to stick

The first batch will be too dark, just toss.

DO NOT wash the plates. Just let it cool and wipe it down with a damp paper towel (can wash the exterior, especially the bottom)

*Chocolate ones do not work on this machine! They stick horribly!

Remove cooked cookies to waxed paper or parchment. When cooled dust with powdered sugar.