

Pizzelles

Ingredients:

- 3 eggs
- 3/4 cup sugar
- 1/2 cup butter, melted
- 1 T. vanilla extract
- 1 3/4 cups all-purpose flour
- 2 t. baking powder

Directions:

Beat eggs and sugar until thick.

Add in the melted butter and vanilla.

Sift together the dry ingredients, and blend into the batter until smooth.

Heat the [pizzelle iron](#), and brush with oil.

Drop about one tablespoon of batter onto each side of the iron.

You may need a little more or a little less depending on your iron.

Bake until steam is no longer coming out of the iron.

Carefully remove cookies from the iron and cool completely before storing in an airtight container.

Chocolate Pizzelles:

Sift 1/4 cup cocoa with flour and baking powder, add 1/4 cup more sugar and 1/4 teaspoon more baking powder.