



## Pizzelles

Yield 60 pizzelles

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### Ingredients

- 6** eggs
  - 1** 1/2 cups sugar
  - 1** cup margarine, melted and cooled a bit (do not use more than 1 cup)
  - 2** tablespoons vanilla or 2 tablespoons anise extract
  - 3** 1/2 cups all-purpose flour
  - 4** teaspoons baking powder
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### Directions

Beat eggs and sugar together until thickened and pale.

Add the cooled melted margarine and vanilla or anise.

Sift in flour and baking powder and mix until smooth.

Place a heaping Tbspn. of batter in center of mold, close lid, and cook for 30-60 seconds.

Remove Pizzelle carefully with a fork and lay on flat surface till cool.

These can also be removed when done and rolled immediately into a cone shape, then cooled and filled with sweetened ricotta or whip cream.

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