



Italian Pizelles

3 Eggs
1/2 Teaspoon anise seed or extract (optional)
2 Teaspoons baking powder
1 Teaspoon vanilla extract
1 3/4 Cup flour
1/2 Cup butter, margarine or oil (melted)
3/4 Cup sugar

- 1) Beat eggs and sugar. Add cooled, melted butter a little at a time.
- 2) Add vanilla and anise.
- 3) Sift flour and baking powder and add to egg mixture. Batter will be stiff enough to be dropped by spoon.
- 4) Drop by heaping teaspoon on pizzelle maker.

Batter can be refrigerated to be used at a later time.

Makes approximately 30 pizzelles.



Three Kitty Cuisine
Point Arena, CA

