



# Special Pizelles

3 Eggs  
1 Cup Sugar  
2 Teaspoons rum  
2 Cups flour  
2 Teaspoons baking powder  
2 Teaspoons grated orange peel

- 1) Beat eggs and sugar. Add cooled, melted butter a little at a time.
- 2) Add rum and grated orange peel.
- 3) Gradually add enough flour to make a very light dough (light enough to drop by heaping teaspoon on pizelle maker with a spoon).

Makes approximately 50 pizelles.

