

Italian Pizzelle Cookies

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No Italian Holiday is without these crisp, thin, buttery Italian Pizzelle Cookies.

Delicate, thin, wafer like this recognizable Italian cookies aren't baked in the oven, they get their shape by pressing the batter between the hot Pizzella Iron .

This easy, quick cookie can be flavored with vanilla, anise, almond extracts and even chocolate.

These cookies are easy, quick, delicious and use few ingredients, the only thing you need is a pizzella iron.

Things To know When Making Italian Pizzelle Cookies

The first thing to know when making these Italian Pizzelle Cookies is to be sure the pizzella iron is well oiled and hot.

Another thing is the amount of butter and how tightly you press the iron will determine the texture and thickness. I like mine thin and crispy, so I add a little less flour, and 2 tablespoons more of butter.

You can use margarine or canola oil in place of the butter, I like the flavor of real butter in cookies. As for the flavoring my favorite is that of my childhood, vanilla and anise.

Sometimes I use almond extract and mix finely ground almonds in the mix. These cookies are easy, quick, delicious and use

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And while still hot , you have a few seconds to shape them into different curvy shapes, these Italian Pizzelle cookies made great waffle cones for ice cream too!!!

These classic Italian Pizzelle cookies don't need much more than a dusting of powdered sugar.

If you need a company's coming quick dessert top them with vanilla ice cream, and drizzle some chocolate sauce over the top, sprinkle with chopped almonds for a decant flare.

You will want to make these quick, versatile cookies more often than for the holidays, when you make them, please leave me a comment, that's my favorite part....

Ingredients

- 3 eggs
- 1 1/2 cups sugar
- 2 cups flour
- 2 teaspoons baking powder
- 2 teaspoons each vanilla and anise
- 1/2 cup melted butter
- **Instruction**
- Heat pizzelle iron
- Beat eggs with sugar, until light
- Add melted butter, vanilla and anise extract
- Combine baking powder with flour
- Add flour to liquid ingredients
- Mix until well blended
- Drop by tablespoon on to hot pizzelle iron
- Press the iron shut
- Bake 3 to 4 minutes
- Repeat with remaining dough
- Sprinkle with powdered sugar.....Enjoy!!!!