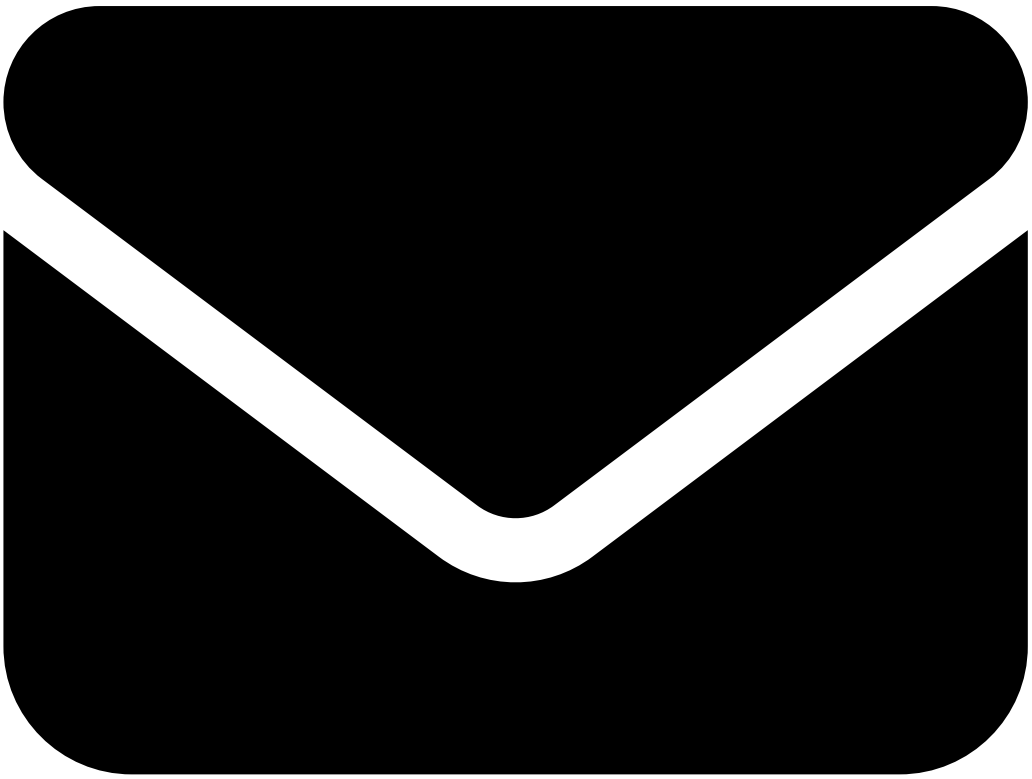
# Italian Pizzelle Cookies (Classic Italian Waffle Cookies)

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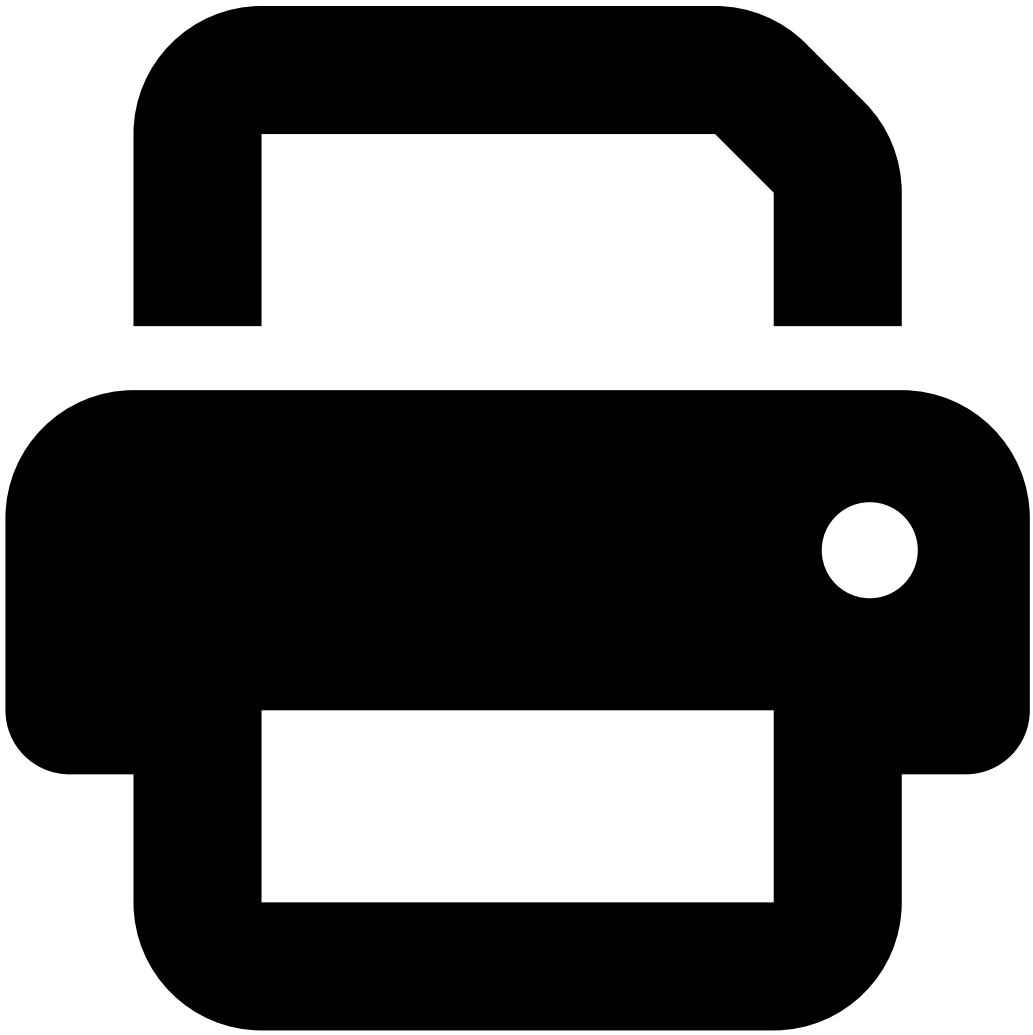
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No Italian holiday or family celebration is complete without a plate of homemade Italian pizzelle cookies! These traditional Italian waffle cookies are thin, crisp, buttery, and beautifully patterned with their signature snowflake-like design.

Unlike traditional cookies that bake in the oven, pizzelle are cooked in a special **pizzelle iron**, which presses the batter into delicate, decorative wafers. They are surprisingly easy to make with just a few simple ingredients, making them a wonderful addition to your Italian cookie collection.

One of the best things about homemade pizzelle is how easily you can customize the flavor. Use vanilla extract for a classic taste, anise for that traditional Italian flavor, or try almond extract or chocolate for a delicious variation.

Whether you’re making them for a holiday gathering, a special

occasion, or simply to enjoy with your afternoon coffee, these classic Italian pizzelle cookies are a timeless treat you'll want to make again and again. All you need is a good pizzelle iron and a few pantry staples to bring this beloved Italian cookie tradition into your own kitchen.

## Things To know When Making Italian Pizzelle Cookies

- **Preheat and grease your pizzelle iron.** The first thing to know when making homemade Italian pizzelle cookies is to make sure your pizzelle iron is fully heated and lightly greased before adding the batter. This helps the cookies cook evenly and release easily.
- **Adjust the texture to your liking.** The amount of butter and flour you use, along with how firmly your iron closes, can affect the thickness and texture of your pizzelle. I like mine thin and crispy, so I use a little less flour and add 2 extra tablespoons of butter.
- **Choose your favorite flavor.** You can substitute margarine or canola oil for the butter, but I prefer the flavor real butter gives these cookies. My favorite combination is vanilla and anise, just like the pizzelle I remember from my childhood. Almond extract is another delicious option, especially when you add finely ground almonds to the batter.
- **Shape them while they're hot.** If you want to get creative, you have a few seconds after removing the pizzelle from the iron to shape them. Roll them into cones for ice cream, or shape them into little bowls for serving dessert. Work quickly because they become crisp as they cool.
- **Keep the toppings simple or dress them up.** These traditional Italian waffle cookies are delicious with nothing more than a dusting of powdered sugar. For an easy dessert when company comes over, serve them with

vanilla ice cream, a drizzle of chocolate sauce, and a sprinkle of chopped almonds.

## How to Store Italian Pizzelle Cookies

Let your pizzelle cool completely before storing them. Place them in an airtight container at room temperature, away from humidity, for up to 2 weeks. Avoid storing them while they're still warm, as trapped moisture can make them soft.

If your pizzelle lose some of their crispness, place them in a low oven for a few minutes, then let them cool completely before serving. You can also freeze the cooled cookies in an airtight, freezer-safe container for up to 2 months.

## What to Serve With Pizzelle Cookies

If you love traditional Italian desserts as much as I do, try serving these pizzelle alongside my **Italian Crostata di Marmellata (Italian Jam Tart)** or **Apple Walnut Bundt Cake** for a beautiful homemade dessert spread. They're also wonderful with espresso, cappuccino, or a scoop of your favorite ice cream.

## Make These Italian Pizzelle Cookies!

These classic Italian pizzelle cookies are easy to make, wonderfully versatile, and perfect for so much more than the holidays. Whether you prefer vanilla and anise, almond, or chocolate, there's a flavor for everyone.

If you make these pizzelle, please leave me a comment and let me know how they turned out and which flavor you love most. I love hearing from you! And if you enjoyed this recipe, please

give it a rating and share it with family and friends.

# Italian Pizzelle Cookies (Classic Italian Waffle Cookies)



These traditional Italian pizzelle cookies are thin, crisp, and beautifully patterned with a classic waffle design. A beloved Italian cookie, pizzelle are perfect for Christmas, holidays, weddings, or enjoying with a cup of coffee. They also make a lovely homemade gift and are a favorite at Italian family gatherings.

- 3 eggs
- 1½ cup sugar
- 2 cups flour
- 2 tsp baking powder
- 2 tsp each vanilla and anise
- ½ cup melted butter

1. Heat pizzelle iron
2. Beat eggs with sugar, until light
3. Add melted butter, vanilla and anise extract
4. Combine baking powder  with flour
5. Add flour to liquid ingredients

6. Mix until well blended
7. Drop by tablespoon on to hot pizzelle iron
8. Press the iron shut
9. Bake 3 to 4 minutes
10. Repeat with remaining dough
11. Sprinkle  with powered sugar

Preheat your pizzelle iron thoroughly before cooking. Avoid overfilling it, and let the cookies cool on a flat surface so they become crisp. Cooking times can vary depending on your iron.

Dessert

Italian

Italian pizzelle cookies