

# Angie's Grandma's Italian Pizzelle Cookies:



## Ingredients:

- 3 large eggs
- 3/4 cup granulated sugar
- 1/2 cup unsalted butter, melted and cooled
- 1 3/4 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1-2 teaspoons anise extract or vanilla extract (adjust to taste)
- A pinch of salt

## Instructions:

- Preheat your pizzelle iron according to the manufacturer's instructions.
- In a mixing bowl, beat the eggs and sugar together until well combined and slightly frothy.
- Gradually add the melted butter and continue to mix until fully incorporated.
- Sift the flour and baking powder into the egg mixture. Stir until you have a smooth batter.
- Add the anise or vanilla extract and a pinch of salt to the batter. Mix until well combined. The batter should have a consistency similar to cake batter.
- Lightly grease your pizzelle iron with a small amount of cooking spray or a brush of melted butter.
- Drop a spoonful of batter onto the center of each pizzelle mold (size may vary depending on your pizzelle iron). Close the iron and cook according to the manufacturer's instructions, typically for about 30-45 seconds until the pizzelle are lightly golden brown.
- Carefully remove the pizzelle from the iron using a fork or a spatula and place them on a clean, flat surface to cool. They will be hot initially but will harden as they cool.
- Continue making pizzelle with the remaining batter, regreasing the iron as needed.
- Once the pizzelle are completely cooled, you can dust them with powdered sugar if desired or drizzle them with melted chocolate for added flavor.
- Store the pizzelle in an airtight container at room temperature for up to a week. They can also be frozen for longer storage.

Enjoy Angie's Grandma's Italian Pizzelle Cookies as a delightful and traditional Italian treat. These cookies are perfect for holidays, special occasions, or whenever you want a delicate, crispy cookie with a hint of anise or vanilla flavor.