

GLUTEN FREE PIZZELLES



Ingredients

- 3 eggs
- 3/4 cup sugar (I use unrefined cane sugar)
- 1/2 cup unsalted butter, melted
- 1 tablespoon vanilla
- 1 1/2 teaspoons anise extract (optional)
- 1 cup white or brown rice flour
- 1/2 cup sorghum flour
- 1/4 cup tapioca flour/starch
- 2 teaspoons aluminum free baking powder
- pinch of salt

Directions

- Whisk the eggs, sugar, butter, vanilla, anise extract together in a large bowl.
- In another bowl whisk the rice, sorghum and tapioca flour with the baking powder and a pinch of salt.
- Using a wooden spoon incorporate the flour into the cookie batter a little at a time.
- Spoon a tablespoon size amount onto each spot on your press and close the top.
- Let them cool down on a flat sheet or plate.

Maxes approx. 60 pizzelles.



2525 Arapahoe, Boulder, CO 80302
(303) 443-1822
mcguckin.com