

CHOCOLATE PIZZELLES



Ingredients

- 6 eggs
- 2 cups sugar
- 2 tsp. rum/amaretto (optional)
- 1 cup butter, melted
- ½ cup cocoa powder
- 3 ½ cups flour (all purpose or gluten free)
- ½ tsp. baking powder
- 2 tsp. vanilla

Directions

- Beat eggs and sugar.
- Add cooled melted butter, vanilla and other flavorings.
- Add flour, cocoa and baking powder to egg mixture.
- Batter will be stiff enough to be dropped by spoon.
- Batter can be refrigerated to be used at later time.

Maxes approx. 60 pizzelles.

Recipe provided by Barb Beck, Housewares Green Vest at McGuckin Hardware.



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