

# ITALIAN PIZZELLES



## Ingredients

- 6 eggs
- 2 tsp. anise extract
- 1 tsp. baking powder
- 1 tsp. vanilla
- Dash of salt
- 3 ½ cups of flour (all purpose or gluten free)
- 1 cup butter or margarine - melted
- 1 ¾ cup sugar

## Directions

- Beat eggs and sugar.
- Add cooled melted butter, vanilla and anise.
- Add flour 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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