

Pizzelle Recipe

Norpro pan

6 eggs

1 1/2 cups sugar

1 cup margarine - melted

4 teaspoons baking powder

3 1/2 cups flour (approximately)

2 tablespoon vanilla

Beat eggs, add sugar gradually. Beat until smooth. Add melted margarine and vanilla. Sift dry ingredients and add to egg mixture. Dough will be sticky enough to be dropped by spoon.

For chocolate pizzelle add the following to the above recipe: 1/2 cup cocoa, 1/2 cup sugar, 1/2 teaspoon baking powder. Nuts may be added to batter.

Directions: Use on gas or electric stove, moderate heat, do not overheat the iron. Place a tablespoon of dough in the center of the iron, bake approximately 1/2 minute on each side, or until golden brown. When finished baking, leave pizzelle iron open to cool. Do not immerse in water. Clean with a wire brush and wipe clean.

Electric stove - medium high - 1 minute - 1st side
45 seconds 2nd side. Use 1 teaspoon