

Pizzelle

Traditional Italian pizzelle cookies with delicate crisp texture and snowflake patterns. Perfect for Christmas with anise, vanilla or lemon flavoring.

| | | | | |
|----------|----------|-----------|----------|------------|
| 20 | 30 | 50 | 8 | Easy |
| PREP MIN | COOK MIN | TOTAL MIN | SERVINGS | DIFFICULTY |

Pizzelle

Ingredients

- 1 cup flour
- 3 cup granulated sugar
- 1 cup unsalted butter
- 3 egg
- 1 tbsp baking powder
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

- 1 Prepare the batter**

Beat 3 eggs and 1 cup sugar in a large bowl with an electric mixer on medium-high speed until light and fluffy, about 4-5 minutes.
- 2** Add 1 tablespoon melted butter and 1 teaspoon vanilla extract (or anise extract) to the egg mixture and beat until well combined.
- 3** Whisk together 3 cups all-purpose flour, 1 teaspoon baking powder, and 1/4 teaspoon salt in a separate bowl.
- 4** Gradually fold the flour mixture into the egg mixture using a wooden spoon or rubber spatula, stirring gently until a smooth, thick batter forms without overmixing.
- 5 Cook the pizzelles**

Preheat your pizzelle iron according to manufacturer's instructions until the ready light indicates it has reached proper temperature, usually 3-5 minutes.
- 6** Lightly brush both plates of the pizzelle iron with melted butter or spray with cooking oil to prevent sticking.
- 7** Drop 1 tablespoon of batter onto the center of each pizzelle pattern on the iron, being careful not to overfill.
- 8** Close the iron firmly and cook for 45-90 seconds until the pizzelles are golden brown and crisp - timing varies by iron temperature and desired color.
- 9 Cool and finish**

Remove each pizzelle immediately using a thin metal spatula and place on wire cooling racks to cool completely, about 5-10 minutes.
- 10** Repeat with remaining batter, re-greasing the iron plates as needed between batches.

11 Store completely cooled pizzelles in an airtight container at room temperature for up to 2 weeks.

Tips

Preheat your pizzelle iron thoroughly before starting - this ensures even cooking and prevents sticking to the plates.

Use only enough batter to fill the pattern without overflowing, typically about 1 tablespoon per cookie for most irons.

Place the batter slightly behind the center of the iron's pattern for more even spreading when the lid closes.

Watch timing carefully as pizzelle can go from golden to burnt very quickly - most cook in 30-60 seconds depending on your iron.

Remove cookies immediately and place on wire racks to cool completely, which preserves their crisp texture.

If shaping pizzelle into cones or tubes, work quickly while they're still warm and pliable from the iron.

Lightly brush the iron with melted butter or oil only when cookies start sticking - too much can cause uneven browning.

Mix the batter until just combined to avoid tough cookies - overmixing develops gluten unnecessarily.