



*You can
make many
different
flavors!*

*Try
lemon,
almond,
or even
banana!*

Pizzelle Cookies

6 eggs
 3 1/2 cups flour
 1 1/2 cups granulated sugar
 8 ounces margarine
 4 teaspoons baking powder
 2 tablespoons vanilla or anise extract
 (if using anise oil use 1/2 ounce)
 Pam non-stick cooking spray



Beat sugar and margarine until smooth and creamy. Add eggs and beat well. Add vanilla or anise flavoring. Sift flour and baking powder and add to mixture. Dough should be slightly sticky.

When pizzelle iron is heated, give the top and bottom a quick spray with Pam to prevent sticking. Use a tablespoon and place in the center of heated electric pizzelle machine and close the lid, being sure to use the wire snap to hold closed. Check after a couple of minutes and cook until desired brownness. Remove and allow to rest on flat surface and repeat the process, use the Pam spray as needed only, maybe after 8-10 times. Dust with powdered sugar and enjoy.