

Italian Pizzelles

Ingredients

1 1/2 Cup All-purpose flour
1 tsp Baking powder
3 Eggs
3/4 Cup Granulated sugar
3/4 Cup Butter, melted
2 tsp Vanilla extract
Powdered sugar

Directions:

1. In a bowl, sift together the flour and baking powder.
2. In the bowl of your electric mixer, beat together the eggs and sugar. Add butter and vanilla. Add flour mixture and beat until smooth.
3. Preheat your pizzelle bake (takes usually 5-8 minutes to heat up)
4. Spray the pizzelle maker with vegetable oil.
5. Drop batter onto the center of the pizzelle maker. Close lid and bake 40-50 seconds.
6. Sprinkle with powdered sugar.