

Amy's Grandfather
Brothers Recipe

PIZZELLES

Ingredients:

6 eggs
1 1/2 cups sugar
1 cup of butter unsalted
2 tablespoons vanilla or anise
3 1/2 cups of flour (approx.)
4 tsp. baking powder

Note: You will need a *Pizzelle iron*
to make these cookies.



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Instructions:

Beat eggs, adding sugar gradually. Beat until smooth.
Add cooled melted butter and vanilla or anise.
Sift flour and baking powder and add to egg mixture.
Mix just enough to combine. Dough will be sticky
enough to be dropped by a spoon.
Cooking time varies.
Usually 30 seconds per dropping.

Yields: about 60 cookies. Prep time: 10 minutes.
Baking time: 1 hour total.



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Colorado Residential Mortgage Licensee



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