



Pizzelles

A pizzelle is an Italian cookie like a thin, crisp waffle, usually flavored with anise and is a popular food at traditional celebrations such as Christmas and Easter. This recipe comes from CJ in Lawrence, Kansas, whose family has made Pizzelles for over 100 years. Now he has made them gluten-free, using Pamela's Artisan Flour Blend.

Ingredients

- 6 eggs
- 3 1/2 cup [Pamela's Artisan Flour Blend](#)
- 1 1/2 cup Sugar
- 1 cup cooled melted margarine (I only used margarine because that is what ma uses, but I need to try it with butter)
- 4 teaspoons baking powder
- 3 Tablespoons Anise Extract (You can use almost any extract for different tastes, Almond and Orange is AWESOME, Anise is the most traditional for Italians!)

Directions

Mix eggs with sugar using electric mixer. Meanwhile, mix flour and baking powder together.

Dump all the ingredients together. I literally throw everything into the egg/sugar mixture and go to town with the electric mixer. Mix until combined.

Cook in pizzelle iron until pale yellow (they cook so fast and brown a bit after removing from the iron, mine only needed to cook for 25 seconds).

Picture shows about 6 Pizzelles less than a half batch (they got eaten before the picture was taken!)