



## *Pizzelles*



### **Ingredients**

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Salt (just a pinch)

Vanilla (2 tsp)

Anis (1 tsp)

Eggs (3 whole)

Baking powder (2 tsp)

Milk (1/3 cup-if needed)

Sugar (3/4 cup)

Butter (1/2 cup)

Flour (1 ¾ cups)

Powdered sugar (to garnish)

### **How to Prepare**

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In a large bowl, mix wet ingredients. Take eggs, mix them first, and then add to bowl. Add in sugar and mix. Then, slowly add in butter, anis, and vanilla and mix well. Slowly add in flour and mix. Add in milk if needed and mix it until smooth. Next, add in pinch of salt, stir and then add in baking powder. Using a pizzelle maker, spray some olive oil non-stick spray and then ladle in about a tablespoon in and let it cook. Check them often, to see if they are nice and brown. Once golden brown, remove them. Place them on a plate and top off with powdered sugar and enjoy!

*Bon Appétit!*

THE LEANING TOWER OF PISA  
ONE LINE DRAWING - BY MICHAEL SLOTWINSKI