



Nonna39s Pizzelle

Oscar · 28/09/2024



Prep Time

21 mins

Difficult

Medium

Servings

60

Description

My greatgrandmothers pizzelle recipe which my mother has adapted for pizzelle presses or irons I use a Cuisinartreg double pizzelle press A family musthave at all of our holiday dinners especially Christmas

Ingredients

- - 3 ½ cups all-purpose flour - 2 teaspoons baking powder - 6 eggs - 1 ½ cups white sugar - ¾ cup shortening (such as Crisco®)
- melted and cooled slightly - 2 tablespoons shortening (such as Crisco®)
- melted and cooled slightly - 1 tablespoon anise seeds
- crushed - 1 teaspoon vanilla extract (Optional)

Instructions

1. Preheat pizzelle iron according to manufacturer's instructions. Mix flour and baking powder together in a bowl. Combine eggs and sugar in the bowl of a stand mixer fitted with a paddle attachment and beat on medium speed until well-blended. Add 3/4 cup plus 2 tablespoons shortening and beat until blended. Add flour mixture and mix on medium speed until incorporated. Fold anise seeds and vanilla extract into batter with a spatula. Drop a teaspoon of batter onto the preheated iron. Bake until golden
2. 30 to 40 seconds
3. or a few seconds longer for darker pizzelle. Cook's Notes: To make chocolate pizzelle
4. you can add 1/4 to 1/2 cup of unsweetened cocoa powder to the flour mixture in step 1. To roll pizzelle for filling
5. roll immediately after they come off the hot iron.