



### Pizzelle Italian-American Cookies

*Festive and fun - these waffle cookies are delicious treats wonderful for special holidays or just because! You need to purchase a Pizzelle maker waffle iron, get a non-stick and the cost is usually under \$30.*

Active Time: 45 minutes

Yield: 8 cookies

#### Ingredients:

1 stick of butter (8 tablespoons)

3 eggs

1 tablespoon vanilla

1 ½ cup all-purpose flour

1 ½ teaspoon baking powder

½ teaspoon kosher salt

1 powder sugar (for dusting)

1. Melt butter, set aside to cool
2. In a large bowl, add 3 eggs, sugar and vanilla – Beat well for 2 to 3 minutes
3. Add flour, baking powder, salt to egg mixture and stir well
4. Slowly stir in butter until incorporated

Preheat Pizzelle Waffle Iron

Add a tablespoon +/- in the center of the iron, close and bake for 1-2 minutes until golden

Allow to dry on a cookie sheet

Dust with powder sugar

And serve!

Hollie's Notes: You can add lots of different options too like:

Dipping them in chocolate (or chocolate drizzle)

Add whipped cream and berries

Add Nutella, Jam or fruits

Decorate with royal icing or sprinkles

Be creative!

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So delicious!