



Anthony Pizzelle

INGREDIENTS

¾ Cup of Sugar

½ Cup of Unsalted Butter, melted

2 Tbsp Milk

1 Tsp Vanilla Extract

½ Tsp Anise Extract (Optional)

3 Large Eggs

1 ⅓ Cups of All-Purpose Flour

1 ½ Tsp Baking Powder

¼ Tsp Salt

powdered sugar for taste and/or decoration

PIZZELLE

DIRECTIONS

1. Whisk the butter, sugar, milk, vanilla, anise (if using), and the eggs in a large bowl.
2. Add the flour, baking powder, and salt, and continue to whisk.
3. Allow to stand at room temperature for at least 1 hour to let the batter hydrate.
4. Add a small spoonful to a pizzelle iron and cook until a light golden brown.
5. Place on a cooling rack and sprinkle powdered sugar if desired.