Vanilla Pizzelles

Delicate patterns, crisp golden edges



MAKES

30-50, depending on iron

TIME

About 55 min total

TOOLS

Pizzelle iron; cooling rack

BAKER'S NOTE

A pizzelle iron is required; a regular waffle maker will not give the same thin cookie.

Ingredients

3 large eggs
3/4 cup sugar
3/8 tsp salt
1 tsp vanilla
1 3/4 cups flour (210g)
2 tsp baking powder
1/2 cup butter, melted and cooled
Powdered sugar, optional

How to Make It

1. Beat eggs, sugar, salt and vanilla. Mix in flour and baking powder, then melted butter; the batter will be thick.
2. Preheat and grease iron as its manufacturer directs. Add the suggested batter quantity; close and cook until golden, generally 45 seconds to 2 1/2 minutes.
3. Lift carefully onto a rack in one layer. Cool completely before stacking. Dust with sugar just before serving if desired.

Serving & Storage

Airtight in a dry place up to 1 week, or freeze up to 1 month. Keep away from soft cookies.

Adapted from King Arthur Baking: Pizzelle.