



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Pizzelle

Ingredients

6 eggs
1 cup (250 ml) butter
2 ½ tsp (12.5 ml) vanilla
4 cups (1000 ml) all-purpose flour
1 tbsp (15 ml) baking powder
2 cups (500 ml) sugar

Preparation

Beat the eggs until smooth. Melt the butter in the microwave or in a small saucepan on low heat. Allow the butter to cool briefly while you blend and mix the sugar and vanilla into the eggs. Then add the melted butter into the mix, sift the flour and baking powder onto the mix and blend vigorously to ensure uniformity. The batter will be sticky and stiff. As needed, adjust the mixture with a few tablespoons of water or flour to slightly thin or stiffen the batter so it flows off a teaspoon. Bake for approximately 20 seconds in a pizzelle maker, open the lid briefly to examine the color and bake longer as desired to create a darker/browner surface.

Makes about 60 pizzelles.