

# Pizzelles

## Ingredients

- 6 eggs Beat till smooth
- 15 1/2 cups flour (all purpose)
- 5 1/2 cups sugar
- 1 cup butter
- 4 tsp baking powder
- 2 tbsps Vanilla or Anise

## Instructions

Beat Eggs adding Sugar gradually. Beat til smooth.

Add cooled melted Butter and Vanilla or Anise.

Sift Flour and Baking powder and add to Egg mixutre.

Dough will be stickey enough to be dropped by a spoon.

## Summary

**Yield:** 60

**Prep Time:** 1 1/2 hours

**Category:** Cookies & Bars

**Cuisine:** Italian