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

Summary

Yield: 60
Prep Time: 1 1/2 hours
Category: Cookies & Bars
Cuisine: Italian

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.