



Tradditonal Italian Pizzalles

(You have to have a pizzalle iron to make these. It sort of looks like a waffle iron)

3 eggs at room temperature

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ cup gfcf margarine melted and cooled

1 t vanilla

$\frac{1}{2}$ t anise (optional)

1 $\frac{3}{4}$ cup GF flour Mix

2 t baking powder

In large mixing bowl beat eggs and sugar. Add margarine vanilla and anise. Sift flour and baking powder together and add to mixture. Batter can be refrigerated to use later.

Preheat cooker for 5 – 8 min until flashes

No need to coat with oil

Place 1 teaspoonful of batter on each grid pattern. May want to use second spoon to push batter off spoon.

Close and clamp handles. Will bake approx 30 – 40 seconds.

Remove pizzelles place on paper towel to cool can shape while hot if want to make into bowls

When done wipe down pizzalle maker with a dry paper towel.

The batter can be stored in the refrigerator for several days to make fast hot cookies after school.

<http://www.lincolntent.com/GFCF-Desserts.html>