

# CucinaPro™

Built for the Gourmet Trade

## *Pizzelle Baker*



### **One-Year Limited Warranty**

This product is warranted against defects in materials and manufacturing for one (1) year from the date of original purchase. If the product proves to be defective during this period, it will be repaired or replaced free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product or to damaged incurred in transit.

All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

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#220-05

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. Read all instructions
2. Do not touch hot surfaces, instead use the handles.
3. To protect against electrical shock, do not immerse power cord, plug or appliance in water or any other liquid.
4. If the power cord is damaged, the manufacturer (or a similarly qualified person) must replace it in order to avoid a hazard.
5. Do not use outdoors
6. Close supervision is necessary when any appliance is being used by or near children.
7. Avoid contact with moving parts.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
9. Unplug from outlet when not in use and before cleaning. Allow appliance to cool completely before putting on or taking off parts.
10. Do not operate any appliance with a damaged power cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to manufacturer or its service agent for examination, repair or electrical or mechanical adjustment.
11. Do not let the power cord hang over the edge of a table or counter or touch any hot surface.
12. Do not use the appliance for other than intended use.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. To disconnect, remove the plug from the wall outlet.
15. Do not clean the appliance with metal scouring pads. Pieces can break off from the pad and touch electrical parts, creating a risk of electrical shock.

## POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it does not fit, contact a qualified electrician. Do not modify the plug in any way.

# SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

For best result, follow these simple instructions. Note that when your Pizzelle baker is new, you may notice some slight smoking or odor. This is normal with many heating appliance and will not recur. This does not affect the safety of your appliance. Also, it is recommended that you discard the first two pizzelles from your baker.

- Plug into a wall outlet. The indicator light will begin to glow, indicating that the baker has begun preheating. It will take approximately 5 to 8 minutes to reach baking temperature. When the proper baking temperature has been reached, the indicator light will turn off. At this point, you will see the light going on and off. This only means that the baker is maintaining the proper baking temperature, and NOT when to start or stop baking.
- Before baking the first pizzelle of the day, use a pastry brush to carefully coat the entire surface of both halves of the Pizzelle baker with vegetable oil or melted shortening. Spray shortening works very well to this purpose. Repeat this only at the start of each day that you bake pizzelles.
- Place about 1 heaping tablespoon of batter on each grid pattern. You may want to use 2 spoons to place the batter on the grid, using the second spoon to push the batter off of the first spoon. With some experimentation, you will learn that by placing the batter slightly behind the center of the pattern your pizzelles will come out closer to a round shape. This is because, as you close the baker, the batter squeezes forward slightly.
- Close the baker and clamp the handles together with the handle clamp. Baking will take approximately 30-40 seconds depending on your preference for browning, or the consistency of the batter.
- Remove the pizzelles from the grid with a spatula. If a flat pizzelle is desired, place it on a cake rack to cool. If you wish to shape your pizzelle, do so by removing one pizzelle from the grid and shaping it immediately while it is still warm. For a cone shape, use a wooden cone roller. The other pizzelle will remain warm and pliable until you are ready to remove it for shaping.
- If you need to take a short break, close the baker to maintain the heat. When you return to baking, you will notice that the first two pizzelles will bake much faster because extra heat has been allowed to buildup.
- When you are through baking, simply unplug the power cord from the wall outlet to turn the baker off and leave the baker open to allow it to cool. After it has cooled, brush any crumbs from the grooves and wipe off the grids with a dry paper towel to absorb any excess margarine or shortening.

# Cleaning and Care

A few easy steps to keeping your Pizzelle Baker looking and working like new:

- Always allow the baker to cool before cleaning and always unplug it from the wall outlet. There is no need to disassemble the baker for cleaning. Never immerse the baker in water.
- To clean the cooking grids, just wipe thoroughly with a paper towel, absorbing any oil or butter that might be down in the grooves of the cookie pattern. Do not use anything abrasive that can scratch or damage the non-stick coating.
- Wipe the outside of the baker with a damp cloth only. Do not clean the outside with any abrasive scouring pad or steel wool, as this will damage the finish. Do not immerse in water or any other liquid. Do not place in the dishwasher.

# Recipes

## Basic Pizzelles

- 3 Large eggs
- ¾ Cup sugar
- 2 Teaspoon vanilla extract
- 1 Stick (½ cup) butter/margarine, melted and cooled
- ½ Teaspoon anise seed (optional)
- 1 ¾ Cups all-purpose flour
- 2 Teaspoons baking powder

Melt butter and set aside. Beat eggs and sugar until light yellow, 2-3 minutes. Add melted butter and vanilla. Beat until blended. Sift together the ingredients, fold until just blended, add remaining flour and fold again until just incorporated.

Heat pizzelle iron, place about 1 tablespoon of batter on grid just behind the center of the pattern. Bake until golden brown, about 30-40 seconds. Remove and cool on a rack. Repeat with remaining batter.

## Citrus Pizzelles

Omit the vanilla and anise flavorings. Add 1 teaspoon finely grated lemon/orange/lime zest or flavorings or oils.

Please experiment with flavors and fruits in your recipes. If you use oils (such as orange oil), use half as much as called for in your recipe (oils are stronger than flavors and extracts). Make a set of pizzelles, let them cool and sample them. If the flavor is not strong enough, put a bit more oil in, keep track and make a note on the recipe when you find a balance you like.

## Orange and Rum Pizzelles

- 3 Large eggs
- 1 Cup sugar
- 2 Teaspoon rum (or rum extract)
- 1 Stick (½ cup) butter/margarine melted and cooled
- 2 Cups all-purpose flour
- 2 Teaspoons baking powder
- 2 Teaspoons grated orange peel

Beat eggs and sugar. Add cooled melted butter a little at a time. Add rum and orange peel. Gradually add enough flour to make a very light dough, light enough to drop on your grids with a spoon.

## ***Southern Italian Pizzelleses***

These used to be made with the old hand irons; they can be thicker and heavier than a regular pizzelle.

- 6 Large eggs
- 2 Cups sugar
- 2 Sticks (1 cup) butter/margarine melted and cooled
- 2 Teaspoons vanilla extract
- 7 Cups all-purpose flour
- 1 Teaspoon anise seed (optional)
- 4 Tablespoons baking powder

Beat eggs and sugar, add cooled melted butter, vanilla and anise seed. Sift flour and baking powder and add to egg mixture. Batter will have a dough like consistency.

Bake the same way in your iron.

## ***Chocolate Pizzelles***

Using the first recipe in this book, omit the vanilla and anise flavors; add 3 tablespoons cocoa and 3 tablespoons sugar. Bake the same way in your iron.

## ***Almond Pizzelles***

Using the first recipe in this book, omit the vanilla and anise flavors; add 1 tablespoon almond extract or 2 tablespoons Amaretto. Add one cup of finely chopped/ground almonds to the batter. Bake as usual in your iron.

## **Serving Your Pizzelles**

When you shape warm pizzelles, it is always easier to use an oven mitt. They are warmer than you think.

You can shape your warm pizzelles over a custard dish to make small bowls. Once they have cooled, you can melt some chocolate bits, coat the inside of them then serve ice cream, custard, or fruit.

You can form them into cones, once they are cooled put wither a miniature marshmallow or snip a quarter of a large marshmallow in the bottom of the cone. Now you can use it for a small ice cream cone or fill it with custard and fruit.

You can use them to make ice cream sandwiches, or smooth a thin layer of jelly on one and cap it with another. Then when you pour a mug of coffee, place one of these on top of the mug and it will warm it nicely to nibble on while you enjoy your coffee.

You can roll them over a wooden spoon making "taco shell" shapes. Then have dishes out with whip cream, custard, fruits and other fiddlybits so that people can make their own decadent little treats at showers.

My own favorite shower dish is to make chocolate pizzelle cones and let them cool. Melt some chocolate bits and dip the large open end so that it has a chocolate "lip". You can also use the marshmallow bit in the bottom of the cone to prevent things squirting out of the bottom and put a bit of chocolate over that. Take berries (favorites seem to be raspberries and strawberries) and clean them. Cool Whip will stand up better if there will be some time between the making and eating, pipe this into the cones and then finish it off by sticking one berry right in the end of the cone. Refrigerate. Looks marvelous on a plate and is an easy finger food.

Think of the flavors you like and experiment with them. I've never had problems with having my pizzelles not eaten.

Enjoy!