

## **Grandma Fante's SPECIAL PIZZELLES**

6 eggs  
3/4 Lb. Sugar (1 1/2 cups)  
10 Oz. Melted Shortening (1-1/4 cups)  
1 Tablespoon Anise Seeds  
1 Tablespoon Vanilla Extract  
Juice & Grated Rind of 1/2 Lemon  
Juice & Grated Rind of 1/2 Orange  
1 Lb. 3 Oz. All Purpose Flour (3-1/2 cups)

- Beat eggs and sugar until they become light and foamy.
- Beat in the remaining ingredients as follows.
- Add the melted shortening, a little at a time.
- Add the anise seeds, vanilla, grated rinds and juices.
- Gradually add the flour until a light dough is formed; light enough to drop onto the iron with a spoon; you may have a little bit of flour left over.

Not everyone can deal with the anise seed getting between their teeth. For you, we recommend pulverizing the seeds in your food processor, electric mincer or mortar and pestle. Or you can use the oil or extract for the traditional licorice flavoring of this cookie.

## **Maria and Antonio's Pizzelles**

6 eggs  
1 cup sugar  
1 cup Mazola oil  
1 ounce Anisette, or 1 tsp anise oil, or 2 tsp anise extract, or 1 tbs anise seed  
2 tsp vanilla extract  
2 cups all-purpose flour  
2 tbs baking powder  
1/2 tsp salt (don't double if doubling recipe)  
Juice and grated rind of 1 orange and 1 lemon

## **Tips**

For a lighter batter, use cake flour instead of all-purpose flour.

Batter can be refrigerated to be used at a later time. Usually best when used within 24 hours. Best when batter is used at room temperature.

### **Traditional Pizzelles**

1 egg  
1 tablespoon melted and strained pork fat  
2 tablespoons sugar  
Flour  
A bit of liqueur

### **Traditional Soft Pizzelles**

10 eggs  
250 grams (c. 1 cup) sugar  
500-600 grams (c. 2-3 cups) flour  
200 grams (7 oz. by weight) melted and strained pork fat  
1 envelope yeast  
Grated rind of a lemon

### **Old Country Pizzelles**

3 eggs  
2 cups flour (approx.)  
3/4 to 1 cup sugar  
1/2 cup oil  
2 tsp baking powder  
1 tsp vanilla extract  
1 tbsp anise seed

Beat eggs lightly.

Add oil, anise seed and vanilla.

Stir in sugar.

Add sifted flour and baking powder and stir until mixture can be dropped from a spoon.

If too sticky, more flour may be added.

### **Making Cones, Cups and more**

To make cones for ice cream or other fillings, use a wooden shaping cone or a lady lock mold. While the pizzelle is still hot and soft, gently wrap it around the cone. It will quickly harden to that shape.

Hot pizzelles can be placed in muffin tin cavities to shape into cups. Allow to cool, remove, then fill with ice cream, fruit, etc.

Make pizzelle pie slices by alternating 5-7 thin layers with pizzelles and pudding. Refrigerate overnight, then cut into pie slices before serving.

### **Storing Pizzelles**

Storing pizzelles can make them limp as they absorb surrounding moisture. If this happens, put them in a hot oven for a short time and they will regain their crispness.

## **Instructions for Seasoning, Use and Care of Pizzelle Irons**

### **Stovetop Irons - Regular Alloy Surface**

For stovetop irons, season by coating the plates with a vegetable oil and heat on the stove for 5-10 minutes. Flip the iron every minute or so, to heat both sides evenly.

For the first few pizzelles, add the batter or dough and cook for about 1 minute, flipping the iron every 15 seconds or so. As the iron gets hotter, the cooking time will diminish. Throw away the first few pizzelles, as they will have soaked up the excess oil and helped to season the iron.

Cooking time will vary with the temperature of your burners, generally ranging between 20 and 60 seconds. If too hot, they cook unevenly; if too cool, they'll stick if you peek. The direct heat of gas burners is generally hotter than the indirect heat that results from electric burners, but either will work well with a little patience and experimentation.

It's easier with these irons to make the ingredients into more of a dough than a batter. Do this by adding more flour. You can roll the dough into a small ball that you'll place on one of the plates. Less of a mess on your stove. But the lighter batter will give you a lighter tasting pizzelle, so experiment a little with your recipe.

Keep the handles oiled when storing, to prevent them from rusting. If they rust, a light sanding and a little oil will restore their finish.

### **Electric Irons - Non-Stick Surface**

If the iron has a non-stick coating, do not season. We do recommend a light spray of a vegetable oil, like Pam or Baker's Joy.

Do not use sharp utensils to remove pizzelles from non-stick surfaces. And when you're done, do not scrape the surface; use only cloths or paper towels, then open on its side, like a book, to drain over paper towels or newspapers. Proper care will surely lengthen the life of the surface.

### **Electric Irons - Regular Alloy Surface**

For irons with a regular alloy surface (not non-stick), we recommend seasoning before each use.

Plug in the iron, if electric, then lightly brush both plates evenly with melted shortening, using a regular pastry or basting brush.

An alternative method for seasoning... take two slices of white bread, spread shortening on both sides of each slice, and bake in the pizzelle maker. Then discard.

If the first pizzelles stick, clean the plates with a paper or cotton towel and repeat the process.

When done baking, clean the plates using a light-wire brass or steel bristle brush (or run a fork point around the design grooves) to remove foodstuffs that may have stuck to the surface, and clean with cloth or paper towel.

Allow your iron to cool before putting it away by placing it on its sides, open like a book, over paper towels or newspapers. This allows shortening or oils to run off the plates while the iron is still warm.

Place a paper towel between the plates before storing. Store the iron in its box to prevent corrosion of its interior elements.

## **Troubleshooting**

### **Bottom burns or is dark.**

- Since the batter starts cooking the moment it lands on the hot surface of the pizzelle iron, the bottom is usually darker.
- Avoid this by working quickly in placing the batter on the surface and closing the top.

### **Greasy electric pizzelle iron.**

- Some of the melted oil (or grease, or shortening) hardens, as it cools, on the plates, handles and body of the iron, if not cleaned properly. Some manages to find its way into the bottom tray of the pizzelle iron during cooking, too. Next time it's plugged in, this stuff liquefies on those surfaces and may start to run as the iron is moved.
- Immediately after the last pizzelle is baked, quickly clean off the plates (see instructions above). While still hot, place it on its sides, open like a book, over paper towels or newspapers; this allows oils to run off the plates and out of the tray while the iron is still warm.