

Pizelle - Italian Pressed Wafer Cookie

Ingredients		
Pastry flour	0.46 lb.	208 grams
Baking powder	0.01 lb.	4.5 grams
Sugar	0.23 lb.	104 grams
Eggs	0.29 lb.	131 grams
Almond extract	1 tsp.	5 ml
Anise extract	2 drops	
Salted butter (melted, cooled)	0.19 lb.	85 grams
	Total	1.28 lb.
		539 grams

Method

- Preheat the pizzelle iron.
- Lay out cooling racks and if you wish to curve them, have ready round objects such as horn molds to curve them over when they come out of the iron.
- Sift together baking powder and flour and set aside.
- In the bowl of a mixer fitted with a whip attachment, place the eggs, whip until frothy, add sugar, continue mixing until smooth and light in color, approximately 8 minutes. Add extracts and butter, whip just until smooth and well incorporated.
- Remove bowl from mixer and using a rubber spatula, fold in the dry ingredients.
- The consistency when well folded in, should be rather thick, shiny, and easy to manage.

Baking

- Place about 1 1/2 teaspoons of the mixture in the center of each design on the iron. Close the cover, bake for about 2 minutes. Do not peek until the steaming has stopped and they are light golden brown. Remove them to a cooling rack.
- If you want to cut the pizzelles into triangles or mold into cones, do so immediately upon removing from iron.
- Store at room temperature up to 1 week in airtight container.