

# ALMOND PIZZELLE COOKIES

## Ingredients

- 3 large eggs
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup butter, melted
- 1 tsp vanilla extract
- 3 tsp almond extract (or anise or vanilla)
- 1  $\frac{3}{4}$  cups flour
- 2 tsp baking powder

## Directions

1. In a large bowl of a stand mixer, beat the eggs and sugar together until thick and creamy.
2. Slowly pour in the melted butter and almond extract.
3. In a separate bowl, sift the flour and baking powder together and stir into the batter, blending until smooth.
4. Preheat a Pizzelle iron, and spray with nonstick spray before placing a heaping tablespoon of batter onto each form and pressing closed.
5. Wait approximately two minutes, or until steam from the iron ceases.
6. When cookies are golden brown, remove from the iron and place on a cooling rack. Repeat with remaining batter.

\*Note: In my pizzelle iron, a tablespoon in the middle doesn't make a nice cookie. After perusing the Internet, I found some recommend piping the batter onto the iron which made a much nicer cookie.