

WHAT'S ON LORETTA'S SONOMA TABLE:

NONNA'S PIZZELLE

Ingredients:

6 eggs, room temperature
3 cups of flour
1 ¼ cups sugar
2 sticks butter, melted
4 teaspoons baking powder
3 teaspoons vanilla
¼ teaspoons salt
1 teaspoon anise seed (optional)
powdered sugar, for garnish

Gluten-Free Option:

Use 2 ¾ cups gluten-free flour (I recommend [Cup 4 Cup](#)) and ¼ cup rice flour in place of all-purpose flour

Directions:

Beat eggs and sugar until smooth, about two to three minutes. Then add melted butter, vanilla, and optional anise seed and beat until blended.

In a separate bowl, blend flour, baking powder, and salt. Fold dry ingredients into egg mixture.

Heat pizzelle iron. Place about 1 tablespoon batter in the center of each griddle and press handle down for 30-40 seconds. Lift open, remove cookie, and place on a wire rack to cool. Sprinkle with powdered sugar if desired. Store in an airtight container in a cool dry place for up to 30 days. These cookies also freeze well for up to 6 months.
