

# PIZELLE



## MING'S PIZELLE

- 6 eggs
- 1 cup sugar
- 3/4 cup Crisco (melted)
- 1 tablespoon vanilla, lemon, or anise extract, or 1 teaspoon anise seed
- 2 cups flour
- 1 tablespoon baking powder

Melt Crisco and cool. Beat eggs, sugar and Crisco together. Sift flour and baking powder and add to egg mixture. Add more flour if necessary. It should be the consistency of pancake batter. Drop by teaspoonfuls onto a hot pizelle iron.

*Mom got this recipe from watching Ming (aka Z'a Ming, aka Maria Falcone, Uncle Vince's mother) in the kitchen. Mom was smart enough to write it down before Ming passed away in 2002. Think of her whenever you eat this Italian classic!*

## MOM'S CHOCOLATE PIZELLE

- 6 eggs
- 2 cups sugar
- 1 cup Crisco (melted)
- 2 tablespoons vanilla or anise extract
- 2 1/2 cups flour
- 4 1/2 teaspoons baking powder
- 1/2 cup cocoa

Beat eggs, adding sugar gradually until smooth. Add cooled Crisco and vanilla or anise. Sift flour, cocoa and baking powder to egg mixture. Drop by teaspoonfuls onto hot pizelle iron.

*Mom actually asked a Mrs. Pizzi for this recipe when she first tasted this pizelle at a viewing!*



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another great recipe from...

**GIANGIULIO FAMILY**  
online cookbook