



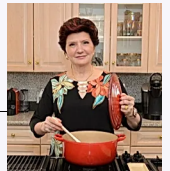
Confetti Pizzelle

INGREDIENTS

- 4 eggs
- 1 cup sugar
- 2/3 cup vegetable oil (one with high burn level?)
- 2 1/2 cups flour
- 2 tsps favorite extract (lemon, anise, vanilla)
- 2 tsps baking powder
- Pinch of salt
- 1 cup sprinkles

DIRECTIONS

1. Beat eggs and sugar with mixer until thick and light colored.
2. Add oil and extract.
3. Continue mixing until well blended.
4. Add salt, baking powder and flour, 1/2 cup at a time, until fully incorporated.
5. Add the sprinkles and stir well.
6. Warm up the Pizzelle maker according to manufacturer's instructions.
7. Take heaping teaspoons of dough and drop in the center
8. of each Pizzelle hot plate.
9. Close lid and cook for 60 to 90 seconds until golden.
10. Remove each pizzella gently and place on cooling rack
11. Pizzelle will be soft when you remove them but will get crispy as they dry.
12. Sprinkle with powder sugar before serving.



NONNA'S TIPS

- Using oil instead of butter will give you crispier pizzelle.
- When pizzelle are still warm, you can shape them in different shapes.