

Pizzelle's (courtesy of Sherry McDermott)

Makes 6 dozen cookies

Ingredients

6 eggs room temperature

1 tblsp. anise oil or 1 tsp. pure vanilla extract or 1 tsp. lemon extract

¼ cup canola or vegetable oil

¼ cup Crisco

¼ cup oleo or margarine

2 or 2 ½ cups flour sifted

2 tsp. baking powder

1/8 tsp. salt

1 ½ cups sugar

Preparation

Melt Crisco and oleo and add to oil. In mixing bowl beat eggs until frothy with hand mixer (about 3-5 minutes). Add sugar, flavoring and oil mixture. Beat until blended and creamy.

Mix sifted flour, salt and baking powder. Stir by hand into mixture until smooth.

Cover with wrap and refrigerate overnight or for a few hours.

Heat pizzelle iron and brush lightly with oil. After ever 5 or 6 batches, brush iron with oil. Drop teaspoon of batter into center each side. Close for 20-30 seconds. Open iron, remove with fork and cool on rack.

Store in airtight container away from humidity. Will remain crisp for a few weeks.