

Pizelles

From Baroness Lady Genievieve de'Charbonneau

6 Eggs
1 ½ cup Sugar
1 cup Oil

3 cups Flour
4 tsp. Baking powder
2 tsp. Anise extract

Oil and heat the pizelle iron. Beat together the ingredients. Take one tablespoon of the batter and drop into the middle of the iron. Let cook until it stops steaming. Gently remove and cool. Repeat until done.

Sideboard: Substitute vanilla, hazelnut, almond, or raspberry extracts for the anise extract. While not medieval, other variations include adding cocoa and/or Kaluha for a chocolate variety. The cookie can also be shaped while it is warm into cones or cylinders to be filled with cream or fruit or served with syllabub.

Makes 2 dozen cookies

