

Chocolate Pizzelle's



Ingredients

- 1 ¾ cups flour
- 2 tsp baking powder
- 1 cup sugar
- ¼ cup cocoa powder
- 3 eggs
- 1 stick melted butter
- 1 ½ tsp vanilla
- Powdered sugar for dusting

Utensils

- Pizzelle Maker
- 2 bowls
- Whisk
- Measuring cups and spoons
- Hand mixer (if available)
- Spatula



Recipe Instructions

Step 1: Pre-heat

Plug in your Pizzelle Maker to heat up.

Step 2: Dry Ingredients

Whisk together in a bowl- flour, sugar, cocoa powder, and baking powder.

Step 3: Wet Ingredients

Add melted butter, eggs, and vanilla to a bowl and mix well with a hand mixer.

Step 4: Combine

Add dry ingredients to the wet ingredient bowl and mix well with a hand mixer.

Step 5: Press

Depending on your pizzelle maker, you may need to adjust the amount of batter per cookie.

Place a small amount of batter in the center of your pizzelle maker and press for the stated amount of time recommended by your pizzelle maker

Step 6: Cool, Finish and Enjoy!

Let cookies cool for at least 2 minutes

Dust with powdered sugar

Enjoy!!



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Kitchen Safety Tips:

Pizzelle iron is HOT so be careful when putting batter on the design and taking your pizzelle off the iron.