

Classic Italian Pizzelle

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/old-italian-pizzelle-recipe>

Ingredients:

- all purpose flour
- baking powder
- unsalted butter you could use a butter alternative like Earth Balance to go dairy-free
- sugar
- eggs
- 1 lemon
- fresh orange juice
- milk I used almond milk to go dairy-free, but feel free to use whatever milk you like
- anise extract optional, or any liqueur like Strega
- vanilla extract optional
- 3 cups all purpose flour
- 2 teaspoons baking powder
- 1/4 pound butter softened at room temperature, you could use a butter alternative like Earth Balance to go dairy-free
- 3/4 cup sugar
- 3 large eggs at room temperature
- 1 lemon
- 3 tablespoons fresh orange juice
- 1/4 cup milk I used almond milk to go dairy-free, but feel free to use whatever milk you like
- 2 teaspoons anise extract optional, or any liqueur like Strega
- 1 teaspoon vanilla extract optional

Nutrition:

1. Calories: 880 calories
2. Carbohydrate: 130 grams
3. Cholesterol: 280 milligrams
4. Fat: 32 grams
5. Fiber: 6 grams
6. Protein: 19 grams

7. SaturatedFat: 18 grams
 8. Sodium: 520 milligrams
 9. Sugar: 46 grams
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