



CHICAGO JOHNNY'S FRIGGIN' DELICIOUS AUNT BARBARA'S PIZZELLE COOKIES

BEGINNING NOTES :

- Every Christmas Eve my father's side of the family rents a hall in La Grange (formerly in Cicero) & we celebrate spending time with each other. These are memories I always cherished, almost as much as the Pizzelle cookies was had, almost!
- You can make Pizzelles with almond, anise, or vanilla extracts. Change it up & make multiple batches or add some natural dyes to your recipes to tell them apart.
- You will need a Pizzelle iron for these cookies, make sure you have one! If you choose to go old school & use the stove top iron, be extremely careful! There is a high amount of oil & fat in Pizzelles that will start aflame if the batter touches the open flame. Your results will be a little bit more crispy than the plug in version. Be sure to take caution if you go this route.
- These cookies pair great wit' Chicago Johnny's Sweet Cream recipe & dark roast coffee found at www.ChicagoJohnnys.com!

RECIPE & TECHNIQUES

3 large eggs
1 1/2 stick butter (I prefer Challenge brand)
1/2 cup canola oil
EITHER 1 tbl vanilla extract
OR 2 tea almond extract
OR 2 tea anise extract
1 cup cane or organic sugar
2 tea aluminum free baking powder
Pinch sea salt
1 1/4 cup whole wheat or unbleached flour

INSTRUCTIONS (MAKES ABOUT 30-36):

Beat butter, oil, and sugar. Add eggs & mix together well. Add baking powder, salt and vanilla (amond, or anise) extracts. Add flour & mix together briefly, only until your batter comes together. Refrigerate batter one hour.

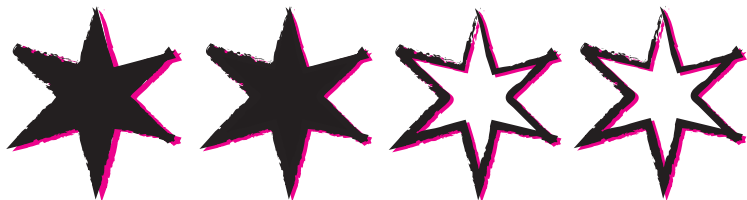
Heat Pizzelle maker, add 1 - 1 1/2 tbl batter per cookie (for full size, 1 1/2-2 tea batter if you have the 'mini' version). Cook for 30-60 seconds depending on your iron setting & your desired color. You don't want your Pizzelles to be too light in color or they will be soggy!

Cool on wire rack.

Cover in powdered sugar & enjoy with your favorite coffee, some Chicago Johnny Sweet Cream, some company, & some oldies music on the radio.

"Who doesn't love a friggin' cookie every now & again?"

-Chicago Johnny



Difficulty Level: 2 Stars

www.ChicagoJohnnys.com

