

Lemon Pizzelles

Ingredients

- 6 Tablespoons butter, melted and cooled
- 2 eggs
- ½ cup sugar
- 1 teaspoon baking powder
- ½ Tablespoon lemon extract
- 1 cup flour

Directions

1. In a medium bowl, melt butter, and allow to cool.
2. Meanwhile, preheat pizzelle press.
3. Once butter has cooled, add eggs, sugar, baking powder, lemon extract and flour, mix until combined.
4. Follow manufacturer's instructions for pizzelle press. (spray with non cook sticking spray, place two tablespoons of batter in the center of each press, and cook for 1-2 minutes). Remove from press using soft spatula
5. Top with powder sugar if desired.



Tip: Change lemon extract to vanilla, almond, or anise for a different flavor.