

# Brandy's Vanilla Pizzelle Recipe

**3 eggs**

**¼ cup vegetable oil**

**2 teaspoons vanilla**

**1 ½ cups all purpose flour**

**1 teaspoon baking powder**

**¾ cup sugar**

**2 ½ tablespoons water**

Makes 30-35 pizzelles

1. Using hand mixer, beat eggs until smooth. Add the oil and vanilla and beat again. Set aside.
2. In a separate bowl, sift flour and baking powder. Add sugar and stir together with spoon.
3. Add the dry ingredients to the egg mixture and vigorously blend with hand mixer. The mixture will be thick and sticky. Add the 2-1/2 tablespoons of water to thin dough. You want the dough to drop conveniently from spoon. If mix remains too thick add more water; if it becomes too thin add more flour.
4. Drop a tablespoon size into your press. Bake for 20-30 seconds or until desired darkness.

**\*\*Tip\*\***

If adding coloring: after mixing, take half of your dough recipe and add colorant. It is easier to work with a smaller amount of dough when blending and adding food colors.

