

# Gluten Free Pizzelle

By Diane Kuehn

***Pizzelle** are Italian cookies made using a simple batter and pizzelle iron (similar to a waffle iron). Crispy, thin, and light, these tasty **gluten-free, dairy-free, soy-free, and nut-free** cookies are great for eating plain or with a spreadable topping (the Chocolate Coconut Ganache from the cookbook works well as a topping for those who tolerate coconut). To make **chocolate pizzelle**, add 1 Tablespoon of cocoa powder in step 1 and leave out the orange zest in step 2. For those with a **tree nut allergy**, use the vanilla extract instead of the almond extract in step 2. For those with a **corn allergy**, leave off the confectioner's sugar in step 7. Makes one dozen.*

## Batter ingredients:

- 1 c. gluten-free flour mix
- ¼ c. sugar
- 1 large egg or equivalent using egg substitute
- 1 T. vanilla or almond extract
- 2 T. maple syrup
- 2 T. pure olive oil (not extra virgin) or other neutral-flavored oil
- 1 T. fresh orange zest (optional)
- ¾ c. water
- 1 T. Confectioner's sugar (optional)



## Directions:

Step 1. In a medium-sized mixing bowl, mix together the gluten free flour and the sugar.

Step 2. To the dry ingredients in the mixing bowl, add the egg or egg substitute, vanilla or almond extract, maple syrup, oil, orange zest (optional), and water. Whisk to form a smooth batter that is the consistency of cake batter; scrape the sides of the bowl as you whisk.

Step 3. Let the batter rest at room temperature for 10 minutes. While the batter is resting, heat the pizzelle iron.

Step 4. Raise the upper lid of the heated pizzelle iron using the top handle. Carefully spray the upper and lower iron surfaces with cooking spray, or brush them with oil. Drop a heaping Tablespoon of batter onto the center of each cookie shape on the lower surface of the iron (you may need to use more or less batter depending on the size of your pizzelle iron). Pull down the top of the iron using the handle and clip it firmly to lock it down (if your pizzelle iron does not come with a clip, firmly hold the handle down instead). Let the batter cook for 1 to 2 minutes, until steam is no longer coming out of the pizzelle iron.

Step 5. Open the pizzelle iron by lifting the handle for the upper lid; carefully remove the pizzelle with a fork. *Quickly* lay the pizzelle *flat* on a cooling rack (they harden fast).

Step 6. Repeat steps 4 and 5 for the remainder of the batter.

Step 7. Once cool, clean up the edges of the pizzelle by clipping with scissors. Sprinkle the pizzelle with confectioner's sugar (optional) or spread with the topping of your choice. Enjoy!