

# Pizzelle Waffle Cookies

written by The Recipe Exchange | November 22, 2014

## **Ingredients**

6 eggs  
1 cup pure extra virgin olive oil  
1 cup sugar  
3 1/2 cups flour  
1 Tbs. baking powder  
1 Tbs. vanilla extract  
1 tsp. anise extract  
3-4 Tbs. anise seed

## **Directions**

Beat eggs until light and fluffy, add sugar and olive oil. Mix in flour and baking powder. Add vanilla and anise to taste.

Let the batter stand for an hour. Drop mixture with teaspoon on hot iron. Bake one minute until golden brown. Allow to cool flat or roll into cannoli. Makes approximately 50 cookies.