

BROWN BUTTER PIZZELLE

MAKES ABOUT 16 PIZZELLE

Pizzelle are Italian cookies from the Abruzzo region. Resembling crisp, thin waffles, pizzelle are traditionally made in a cast-iron mold directly over an open flame. With today's technology you can make pizzelle in an electric pizzelle iron, which cuts the cooking time in half (and avoids the need for an open flame). With their snowflake-like appearance, these tasty cookies are perfect as a garnish for ice cream. **SPECIAL EQUIPMENT:** pizzelle iron

1/4 pound (1 stick) unsalted butter

3 large eggs

3/4 cup sugar

1 teaspoon vanilla extract

1/8 teaspoon ground aniseed

1³/₄ cups all-purpose flour

2 teaspoons baking powder

In a small saucepan, melt the butter over medium heat. After the outer edge of the butter starts to turn brown, continue to cook for 2 minutes. Take the butter off the heat and allow it to completely cool in the pot.

In a large bowl, whisk together the eggs, sugar, and browned butter. Whisk in the vanilla, aniseed, flour, and baking powder until smooth.

Preheat a pizzelle iron according to the manufacturer's directions. Spoon the batter onto the iron and cook as directed.

chef it up!

When the cookie is still warm and flexible, right out of the iron, I wrap it around a cannoli form, a metal tube about 5 inches long and 1 inch in diameter. (Most pizzelle irons come with cannoli forms.) Then I stuff the shell with cannoli cream, made with a mixture of *impastata* (drained and pressed ricotta cheese), sugar, heavy cream, orange zest, and lemon zest.