

CUCINA PRO PIZZELLE INSTRUCTIONS/RECIPES
Wayfair Sku #CAP1009, CAP1010, CAP1011, CAP1012
Mfg #220-02, #220-03, #220-05P, #220-05NS

PIZZELLES/KRUMKAKES

The only difference between pizzelles and krumkakes is the recipe, the design and the thinness of the cookie. Pizzelles can be made on the krumkake iron and be nice and thin.

All the recipes are done with large eggs, if you go bigger, you may need to add some flour and if you use smaller eggs, you may need to add some more liquid.

Instead of water or milk, you might want to use fruit juice. I would use unsweetened, because I think the added sugar might make for a sticky iron.

When the pizzelles are taken off the iron, the best thing is to put them on a cake rack to cool. If they lay on the counter, the heat/steam will go down and then bounce back up into the pizzelles. The best thing to keep them in is a 1- pound coffee can. It is the right shape and has a lid. When people are saying that their pizzelles are limp and soggy ask if they were that way right after they were baked. If they were not, it is storage problems and probably high humidity.

If you want to roll cones, until you get used to the heat, use an oven glove. Have your cone roller ready. Open the iron, take the pizzelle off of the iron, and put the point of the roller at the lowest point on the pizzelle. Curl the cookie around the roller and hold it shut for a few seconds. Remove it from the roller and place it overlapping side down on a cake rack.

Think of all the flavors you like. Then take them and make them into pizzelles. Oils and flavorings are available at Pharmacy counters and the baking sections in grocery stores. If you are using oil, I would use half the amount called for in the recipe, make a set of cookies, let them cool and taste one. If not enough flavor, add half again, and make a set. Keep track of how much you are putting in and keep going until you are satisfied. Oils are stronger than flavors.

Chocolate-strawberry – Make pizzelles, possibly chocolate or vanilla. Roll

them into cones and let cool on a cake rack. Melt some semi-sweet chocolate bits in a double boiler and dip the open end in. If you want to coat the inside, it will take more work. Put on a rack to cool. You might want to drop a bit of the chocolate in the bottom of the cone to seal it so it will not leak. Take some strawberries or raspberries and mash them, then mix them with whipped cream, pipe them into the cones and stick a berry in the open end to look good.

All sorts of things you can do. Make peanut butter pizzelles and put your favorite jelly or jam in them. Make cones and drop a mini marshmallow in the bottom and put a small scoop of ice cream on. Form them over a custard cup while still warm and use it for fruit, custard, pudding, ice cream or a mixture of all of them.

SEASONING A PIZZELLE IRON

NEVER - EVER USE OVEN CLEANER ON YOUR GRIDS!

It will go into the metal and you will have the worst ever tasting cookies you ever had. You will also need to purchase another iron because there is no way to get it out of the metal.

If you have an older iron and it needs to be cleaned, use a detergent such as DAWN or the DAWN Power Plus (wonderful stuff). Follow the instructions on the Power Plus bottle.

Make sure the grids are clean. A soft toothbrush will help clean the grooves. After the iron is clean and dry, use something such as PAM, spray or brush oil on the grids. Close the iron and plug it in for nine minutes. After nine minutes, pull the plug and when you can touch the outside of the iron, wipe the grids off with dry paper towels.

When you make your first batch of pizzelles, throw the first set out for the birds, as they will soak up any oil that is left on the grids. When you are finished for the day, while the iron is still a little bit warm, wipe off the grids with dry paper towels.

As long as you have some kind of butter/margarine/oil in your batter, this will make your iron almost non-stick. Should your iron start sticking in the future, follow the procedure above because it is the build-up of oils that make the grids sticky.

If you have a PICCOLO, and you're making pizzelles, the second that you put the batter onto the grids, it will start cooking. That is why that pizzelle will be browner than the last one that you put the batter on.

KRUMKAKE RECIPES

KRUMKAKE

2 Large eggs
1 ¼ Cups all-purpose flour
¾ Cup heavy whipping cream
¾ C sugar
½ Teaspoon ground cardamom

Beat the eggs and sugar until very thick, about 4 to 5 minutes. Sift the flour and cardamom together, adding it alternately with the heavy cream.

Plug in your iron and when the light goes out, it is ready to use. Drop the batter by spoonfuls slightly behind the center of the pattern. Close the lid and cook between 30 to 60 seconds depending on how dark you like your krumkake. Be careful as these are very thin cookies. Remove the krumkake from the iron and if you wish, wrap it around the cone roller holding it tight for a few seconds. Remove it and place it on a cake rack, overlapping end down.

You can fill this with whipped cream (you can use flavored ones or make your own) and a dusting of confectioner sugar.

ORANGE CARDAMON KRUMKAKE

1 ½ Cups all-purpose flour
2 Teaspoons ground cardamom
1 Teaspoon ground ginger
¼ Teaspoon ground cinnamon
¼ Teaspoon ground nutmeg
1 Cup white sugar
1/8 Teaspoon salt

**2 Teaspoons grated orange zest
1/3 Cup butter, softened
2/3 Cup half & half
2 Large eggs**

Sift flour, cardamom, ginger, cinnamon and nutmeg into a large bowl. Stir the sugar, salt and orange zest into the flour mixture until evenly blended.

Place the butter and half & half into a microwavable bowl. Cover and cook in microwave until warm, about 25 seconds. Cool slightly, whisk the eggs, one at a time into the wet mixture. Stir the wet mixture into the flour mixture until well blended.

Cook on your iron.

PIZZELLE RECIPES

BASIC PIZZELLE – Thin

**3 Eggs
3/4 Cup sugar
2 Teaspoon vanilla extract
1 Stick unsalted butter, melted
1 Teaspoon finely grated lemon zest (or orange zest)
1 3/4 Cups all-purpose flour
2 Teaspoons baking powder**

Melt butter and set aside. Beat eggs and sugar until light yellow and thick ribbons fall from the whisk, 2 – 3 minutes. Add melted butter, vanilla and lemon zest. Beat until blended.

Sift together the flour, and baking powder. Add half of the flour mixture to the wet ingredients, fold until just blended, add remaining flour and fold again until just incorporated.

Heat pizzelle iron. Place about 1 tablespoon of batter on grid, approximately just behind the center of the pattern. Bake until golden brown, about 30 to 60 seconds. Remove and cool on a rack. Repeat with remaining batter.

CHOCOLATE PIZZELLES

Omit the vanilla and anise flavorings. Add 3 tablespoons cocoa and 3 tablespoons sugar to the basic pizzelle recipe.

ALMOND PIZZELLES

Omit vanilla and anise flavorings from the basic recipe. Add 1 tablespoon almond extract or 2 tablespoons Amaretto. Add one cup of finely chopped or ground almonds to the batter.

PIZZELLE

3 Eggs
1 $\frac{3}{4}$ Cups all-purpose flour
 $\frac{1}{2}$ Teaspoon anise seed or extract (optional)
 $\frac{1}{2}$ Cup butter, melted and cooled (1 stick)
2 Teaspoons baking powder
 $\frac{3}{4}$ Cup sugar
1 Teaspoon vanilla

Beat eggs and sugar. Add butter and vanilla and anise. Sift flour and baking powder and add to egg mixture. Batter will be stiff enough to be dropped by spoon.

PIZZELLES ARANCITA

3 Eggs
2 Cups all-purpose flour
1 Cup sugar
2 Teaspoons baking powder
2 Teaspoons rum
2 Teaspoons grated orange peel
1 Stick unsalted butter, melted and cooled

Beat eggs and sugar. Add melted butter a little at a time. Add rum and grated orange peel. Gradually add enough flour to make a very light dough, light enough to drop on your pizzelle baker with a spoon.

SIGNORA PALATINO'S PIZZELLES

This recipe comes from a woman who recalls it as the recipe used with the original cast iron hand-irons that were first produced by blacksmiths in the Abruzzi region of Italy. This recipe is preferred by some who like a much harder and heavier pizzelle cookie.

**6 Eggs
7 Cups all-purpose flour
2 Cups sugar
1 Teaspoon anise seed (optional)
1 Cup butter, melted and cooled
4 Tablespoons baking powder
2 Teaspoons vanilla extract**

Beat eggs and sugar. Add cooled melted butter, and vanilla and anise seeds. Sift flour and baking powder and add to egg mixture. Batter will have a dough like consistency. One inch round balls can be formed to be placed on the grids.

ANNA TERESA CALLEN'S HAZELNUT PIZZELLE

**1 Cup hazelnuts (about 3 ounces)
½ Pound butter
6 Eggs
1 ½ Cups sugar
1 Tablespoon vanilla extract
3 ½ Cups all-purpose flour
4 Teaspoons baking powder**

Heat oven to 350°F and adjust oven rack to middle position. Spread hazelnuts in a cake pan and toast until browned, about 10 minutes. While still warm, rub off the skins with a clean towel. Cool and chop. Melt the butter. In a large bowl, beat eggs lightly. Stir in sugar, butter, vanilla, flour, baking powder, and nuts. (The batter will be thick.)

MOLASSES PIZZELLES

**3 Eggs
½ Cup sugar**

½ Cup molasses
3 Cups all-purpose flour
1 Teaspoon baking soda
½ Cup margarine, melted and cooled

Beat eggs, sugar and molasses. Gradually beat in melted margarine. Gradually add flour and baking soda to make a stiff dough,

WAFFLES (PIZZELLE) - This makes for a thicker pizzelle

½ Pound melted butter/margarine
2 Cups sugar
6 Eggs
2 Teaspoons vanilla
½ Teaspoon baking powder
Rind of one orange or lemon flavoring
Drop of anise oil
Approximately 9 Cups of all-purpose flour
Beat butter and sugar, beat in eggs one at a time. Add vanilla, beat well. Add orange rind, anise oil. Sift flour and baking powder together and blend into mixture. Dough will be sticky. Make balls and follow directions on iron to cook.

PIZZELLE

2 Eggs
6 Tablespoons sugar
¼ Cup melted butter
½ Teaspoon vanilla
1 Teaspoon crushed anise seed or 3 drops oil of anise
1 Cup flour

Beat eggs until light. Beat in sugar, cooled melted butter, vanilla, and anise seed. Stir in flour. Heat iron and cook as directed.

PIZZELLE CON CIOCCOLATE

Add 3 tablespoons cocoa and 3 tablespoons sugar to the basic pizzelle recipe. If desired, substitute chocolate flavoring instead of the vanilla and anise flavorings.

FANTE'S SPECIAL PIZZELLES

6 Eggs
1 ½ Cups sugar
1 ¼ Cups Crisco (melted)
1 Tablespoon Anise seeds
1 Tablespoon vanilla
Juice of ½ orange, plus grated rind
Juice of ½ lemon, plus grated rind
4 Cups all-purpose flour

Beat eggs and sugar until light and foamy. Add melted shortening a little at a time. Add anise seeds, vanilla, grated rinds and juices of both orange and lemon. Gradually add only enough flour to make a very light dough, light enough to drop on the iron with a spoon.