

PIZZELLE (ITALIAN WAFFLES)



6 eggs
12 tablespoons sugar
12 tablespoons canola oil
1 tablespoon vanilla essence
Pinch of salt
Rind of 1 lemon
2 ½ cups flour (or enough to make a medium batter)

Mix eggs, sugar, oil, vanilla essence, salt and lemon rind together.

Gradually add flour to get a medium batter – one that is not too runny, and firm enough to push off a spoon. Mix well.

Place a spoon of the mixture in the centre of the waffle iron, press shut and release after roughly a minute.