



### My Italian Grandma's Pizzelles (Drew McLellan)

6 eggs  
3 ½ cups flour  
1 ½ cups sugar  
1 cup margarine  
4 t. baking powder  
2 T. vanilla

Beat eggs, adding sugar gradually. Beat until smooth. Add melted and cooled margarine and vanilla. Combine flour and baking powder and add to egg mixture.

Dough will be sticky enough to be dropped by spoon. Preheat griddle for 7-8 minutes. Put a heaping teaspoonful of batter in the center of each grid pattern. Clip handles together while baking. Baking time is half a minute.

This recipe makes about 60 cookies.

Note from Drew: My Italian Grandma made these all the time. The recipe was her mom's so truly a family tradition.

Source: Drew's Marketing Minute ([www.DrewsMarketingMinute.com](http://www.DrewsMarketingMinute.com))