

CHOCOLATE DIPPED PIZZELLE

INGREDIENTS

1 /2 cup (1 stick) unsalted butter, softened
1 cup sugar
1 teaspoon lemon zest
3 eggs
2 teaspoon vanilla extract
1 3/4 cup flour
2 teaspoon baking powder
1 teaspoon salt
2/3 cup milk
For the Chocolate Glaze
1 11.5 oz package semi-sweet chocolate chips
4 tablespoons butter

Note: for this recipe, you'll need a Pizzelle iron such as this:http://www.amazon.com/Cuisinart-WM-PZ2-Pizzelle-Press/dp/B00006F2ME/ref=sr_1_1?ie=UTF8&qid=1304012951&sr=8-1

DIRECTIONS

To make the cookies: Plug in pizzelle iron and let heat up. In another bowl, whisk together flour and baking powder. In the bowl of a standing mixer, on medium speed, cream the butter, sugar and lemon zest. Add vanilla and the eggs one at a time, beating well between each. Reduce mixer speed to low and add flour in three parts, alternating with milk. The batter will be thin.

Drop one tablespoon of batter onto each cookie spot on the iron. Close the iron and cook until the indicator light tells you they are done. Remove to a cooling rack. Repeat until batter is gone. Let all cookies cool completely before moving to the dipping stage.

To decorate, melt semisweet chocolate chips and butter in a double boiler; careful not to let the mixture break. Dip each cookie half-way in the chocolate and lie on wax paper until set.

Store in an airtight container. These are very fragile and susceptible to moisture.