

FULL ONE-YEAR WARRANTY

This VillaWare product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to power cords or plugs.

All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

VillaWare®

18901 Euclid Avenue No. 1
Cleveland, Ohio 44117

THE LINE OF FINE VILLAWARE PRODUCTS INCLUDES:

Wafflers	Smoothee-Bar™ Blenders
Pizzelle Bakers	Bravo™ Pizza Stones
Electric Skillets	Espresso Coffee Pots
Crepe Makers	Victorio™ & VillaClassic™ Cookware
PowerGrinder™ Electric Food Grinders	Italian Style Gadgets & Utensils
Disney Licensed Series by VillaWare	
Imperia® & Al Dente™ Pasta Machines	<i>...and hundreds more Classic Italian Kitchenware products from VillaWare</i>
Cookie Presses	

Also look for the award-winning UNO™ line of kitchen electrics including wafflers, panini grills, warming trays, toasters and more.

For additional information on the VillaWare product line, see your dealer or visit our website at www.villaware.com

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VillaWare®



PRIMA™ PIZZELLE BAKER

Bakes authentic, thin and crispy Italian pizzelles



No. 5000

Directions & Recipes

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. Read all instructions.
2. Do not touch hot surfaces, instead use the handles.
3. To protect against electrical shock, do not immerse power cord, plug or appliance in water or any other liquid.
4. If the power cord is damaged, the manufacturer (or a similarly qualified person) must replace it in order to avoid a hazard.
5. Do not use outdoors.
6. Close supervision is necessary when any appliance is being used by or near children.
7. Avoid contact with moving parts.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
9. Unplug from outlet when not in use and before cleaning. Allow appliance to cool completely before putting on or taking off parts.
10. Do not operate any appliance with a damaged power cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to VillaWare for examination, repair or electrical or mechanical adjustment.
11. Do not let the power cord hang over the edge of a table or counter or touch any hot surface.
12. Do not use the appliance for other than intended use.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. To disconnect, remove the plug from the wall outlet.
15. Do not clean the appliance with metal scouring pads. Pieces can break off from the pad and touch electrical parts, creating a risk of electrical shock.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

HOW TO USE YOUR PIZZELLE BAKER

For best results, follow these simple instructions. Note that when your baker is new, you may notice some slight smoking or odor. This is normal with many heating appliances and will not recur. This does not affect the safety of your appliance. However, it is recommended that you discard the first set of pizzelles from your new baker.

1. Close the baker and plug into 110/120 volt AC wall outlet. The red indicator light will begin to glow, indicating that the baker has begun preheating. It will take approximately 5 to 8 minutes to reach baking temperature. At this point, you will see the red light going on and off. This only means that the baker is maintaining the proper baking temperature, it does not tell you when to start or stop baking.
2. There is no need to coat the top and bottom of the grids with vegetable oil or melted shortening. You'll find that the pizzelle batter itself is enough to keep it from sticking to the grids.
3. Place about 1 heaping teaspoon of batter on each grid pattern. You may want to use 2 spoons to place the batter on the grid, using the second spoon to push the batter off of the first spoon. With some experimentation, you will learn that by placing the batter slightly behind the center of the pattern your pizzelles will come out closer to a round shape. This is because, as you close the baker, the batter squeezes forward slightly.
4. Close the baker and clamp the handles together with the handle clamp. Baking will take approximately 30-40 seconds depending on your preference for browning, or the consistency of the batter
5. Remove the pizzelles from the grid with a spatula. If a flat pizzelle is desired, place it on a flat paper towel to cool. If you wish to shape your pizzelles, do so by removing one pizzelle from the grid and shaping it immediately while it is still warm. The other pizzelle will remain warm and pliable until you are ready to remove it for shaping.
6. If you need to take a short break, close the baker to maintain the heat. When you return to baking, you will notice that the first two pizzelles will bake much faster because extra heat has been allowed to build up.
7. When you are through baking, simply unplug the power cord from the wall outlet to turn the baker off and leave the baker open to allow it to cool. After it has cooled, brush any crumbs from the grooves and wipe off the grids with a dry paper towel to absorb any excess margarine or shortening.

CLEANING AND CARE

A few easy steps to keeping your Pizzelle Baker looking and working like new:

1. Always allow the baker to cool before cleaning and always unplug it from the wall outlet. There is no need to disassemble the baker for cleaning. Never immerse the baker in water.
2. To clean the cooking grids, a stiff wire brush and dish detergent may be used.
3. Wipe the outside of the baker with a damp cloth only. Do not clean the outside with any abrasive scouring pad or steel wool, as this will damage the finish. Do not immerse in water or any other liquid. Do not place in the dishwasher.

Recipes

Traditional Italian Pizzelles

3 eggs, room temperature	1 tsp. vanilla (optional)
3/4 cup sugar	1/2 tsp. anise (optional)
1/2 cup butter or margarine, melted and cooled	1 3/4 cups flour
	2 tsp. baking powder

In a large mixing bowl, beat the eggs and sugar. Add the cooled butter or margarine, vanilla and anise. Sift the flour and baking powder together and add to the egg mixture. The batter should be stiff enough to be dropped by spoon. The batter can also be refrigerated to be used later.

Orange Rum Pizzelles

3 eggs, room temperature	2 tsp. rum
1 cup sugar	2 tsp. orange peel, finely grated
1/2 cup butter or margarine, melted and cooled	2 cups flour

In a large mixing bowl, beat the eggs and sugar. Add the cooled butter or margarine a little at a time. Add the rum and grated orange peel. Gradually add enough flour to make a very light dough, but the batter should be stiff enough to be dropped by spoon.

Southern Italian Pizzelles

6 eggs	2 tsp. vanilla
2 cups sugar	1 tsp. anise
1 cup butter or margarine, melted and cooled	7 cups flour
	4 tbsp. baking powder

In a large mixing bowl, beat eggs and sugar. Add the cooled butter or margarine, vanilla and anise. Sift the flour and baking powder together and gradually add to egg mixture. Batter will have a dough-like consistency. Roll the batter into one inch balls that can be placed on the grids to bake. This recipe is for those who like a harder and heavier pizzelle.

Pizzelle Alle Nocciole

4 eggs	1/4 cup cocoa powder
1 cup sugar	1/2 tsp. cinnamon
1/4 tsp. salt	1 tbsp. baking powder
1/2 cup butter	3/4 cup ground hazelnuts
2 cups flour	

In a large mixing bowl, whisk the eggs with the sugar and salt until light. Melt the butter and stir in. Sift together all the remaining ingredients, except the hazelnuts, and fold in. Stir in the hazelnuts last.

Chocolate Pizzelles

Add 3 tbsp. cocoa and 3 tbsp. sugar to the traditional Italian pizzelle recipe. If desired, you may substitute chocolate flavoring instead of the vanilla and anise flavorings.

Almond Pizzelles

Omit vanilla and anise flavorings from the traditional Italian pizzelle recipe. Add 1 tbsp. almond extract or 2 tsp. amaretto. Add one cup of finely chopped or ground almonds to the batter.

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Gingerbread Pizzelles

6 eggs	1/2 tsp. cloves
1 cup sugar	1/4 cup molasses
1/2 cup brown sugar	1 cup butter, melted
1 tsp. cinnamon	4 tsp. baking powder
1 tsp. ginger	4 cups flour

In a large mixing bowl, mix eggs and sugars together, add the spices and molasses and mix well. Add the melted butter, mix, then add the baking powder. Add the flour and mix well. The flavor is much better if they are baked and allowed to cool.

Maple Walnut Pizzelles

3 eggs	1 cup walnuts, finely chopped
3/4 cup sugar	1 3/4 cups all-purpose flour
1/2 cup butter, melted and cooled	2 teaspoons baking powder
3 tsp. maple syrup (NOT pancake syrup)	

In a large mixing bowl, beat eggs and sugar together. Add cooled butter, maple syrup and walnuts. In another bowl, sift flour and baking powder and add to egg mixture. Batter will be stiff enough to be dropped by spoon onto the grids.

Swirl Pizzelles

So many people have suggested this idea that we couldn't resist passing it along to you. Make one batch of the traditional Italian pizzelle recipe and set it aside. Now make one batch of chocolate pizzelle, adding three drops of red food coloring. Drop 1/2 tsp. of traditional Italian pizzelle batter and 1/2 tsp. of chocolate batter on to the center of each grid pattern before baking.

Cappuccino Pizzelles

2 tsp. coffee grounds
2 tsp. cinnamon
2 tbsp. coffee liqueur

Omit the vanilla extract in the traditional Italian pizzelle recipe and substitute these ingredients instead. These special pizzelles are wonderful served with tea with cream and sugar.

Pumpkin Pizzelles

6 tbsp. canned pumpkin
1/2 cup flour, in addition to the traditional Italian pizzelle recipe
2 tsp. pumpkin pie spice

Add these ingredients to the traditional Italian pizzelle recipe and you'll have a wonderful autumn treat to serve with warm apple cider.

Recipe Hints

Pizzelles are light and crisp. Serve them plain or dusted with powdered sugar. Also, they can be easily shaped while they are still warm right from the baker and formed into a cone, cylinder or even a cup and then filled with whipped cream, ice cream, or any other filling you like. To keep them crisp, store in an airtight container.

Thank you for purchasing your VillaWare® Prima™ Pizzelle Baker