

Breadfruit Pizelles

Camille George



Ingredients

1 ½ cups breadfruit flour
½ tsp baking powder
1 tsp baking soda
1/3 cup vegetable oil
½ cup sugar
3 eggs
1 tsp vanilla
¼ tsp salt
½ tsp nutmeg
½ tsp cinnamon
1/4 to ½ cup of water

Directions

Mix to consistency of cake batter.

You may have to add a little water if batter seems too firm.

Place one tablespoon of batter on pizelle maker and close. As soon as the steam stops (about 1 minute) open and remove.

Place on wire rack to cool.



Trees That Feed Foundation