

Breadfruit Pizelles



Ingredients

- 1-1/2 cup breadfruit flour
 - 1/2 teaspoon baking powder
 - 1 tsp baking soda
 - 1/3 cup vegetable oil
 - 1/2 cup sugar
 - 3 eggs
 - 1 tsp vanilla extract
 - 1/2 teaspoon nutmeg & cinnamon
 - 1/4 tsp salt
- May need a little more liquid.

Directions

- Mix to the consistency of cake batter
- You may have to add a little water if batter is too firm
- Place one tablespoon of batter on the pizelle maker and close
- As soon as the steam stops, about one minute open and remove

Place on a wire rack to cool

