

The Pizzelle Collection

Memories of my
Italian
Mother's Kitchen



Table Runners:

54" - \$70

72" - \$90

90" - \$110

Custom Sizes available

Red or Antique White linen

The Pizzelle Collection Tea Towels



Linen Tea Towels

Hand wood blocked Cold Wash, mild soap, tumble dry

Natural or Red

\$25 plus shipping

What is a Pizzelle?

Pizzelles are Italian waffle-like cookies made from flour, sugar, eggs, and butter and typically flavored with anise or vanilla. The name *pizzelle* comes from the Italian *pizze*, meaning "flat" or "round."

Believed to be the oldest cookie in Italy, pizzelles have a unique history. According to legend, in 700 BCE, snakes had infested Abruzzo, in south central Italy, and after they were banished, the townspeople celebrated by eating pizzelle. To this day, pizzelles are eaten to celebrate the Festival of the Snakes, now known as the Feast Day of San Domenico.

Pizzelles were originally baked over open fire using irons that were [embossed](#) with a family or village crest. Today they are made using a pizzelle iron, which is similar to a waffle iron, but has an attractive floral pattern rather than a grid.

