

Demonstration Speech Outline

I. Introduction

- A. Did you know that the oldest known cookie comes from a middle region of Italy? They are called pizzelles and look like a thin, round wafer. (The History of Cookies, 2004)
- B. The word pizzelle comes from the Italian word “pizza” which means round and flat. (The History of Cookies, 2004). They were originally made for an event called the Festival of Snakes, which I will tell you more about later.
- C. Pizzelles are simple to make and very versatile because you can create many different variations of this dessert.
- D. I will begin with giving you some history on the background of this Italian dessert, then show you how to make a basic pizzelle. Lastly, I will explain why this dessert is important to me and my family.

II. Body

- A. According to Lonely Planet Publications the first pizzelles are associated with the Festival of Snakes which has been celebrated in the Abruzzo area of Italy since 700 B.C. (The Festival of Snakes, 2005).
 - 1. This area was once so overrun by poisonous snakes that the people asked the God Apollo for help. He answered them, telling them to capture the snakes and wrap them around his statue to domesticate them and then release them. (The Festival of Snakes, 2005).
 - 2. It worked and the Italian people have been celebrating from this day on with foods such as Pizzelles.
- B. Now I am going to show you how to make pizzelles. The basic ingredients that I will be using to make pizzelles include eggs, flour, sugar, vanilla, melted butter and baking powder.
 - 1. I have already preheated the pizzelle iron by plugging it in. I have also already beat 3 eggs in my bowl and now I’m going to get my assistant to stir this while I slowly add in $\frac{3}{4}$ cup sugar. Now that the mixture is smooth I am going to add in $1\frac{3}{4}$ cups flour and 2 teaspoons of baking powder. Now that that’s been mixed in I’m going to go ahead and add in a half a cup of melted butter as well as 1 Tablespoon of vanilla extract.
 - 2. Once all of that has been mixed in by hand the dough should have a bit of a sticky consistency, just like this. You

want to scoop out a tablespoon of batter and place it into the hot iron.

3. I am going to let the pizzelles cook for about 60-90 seconds.

C. Pizzelles were made in my family mostly for special occasions such as holidays. My grandmother was the one who introduced me to them and brought her own pizzelle iron all the way from New York.

1. According to Linda Stradley in some places in Italy pizzelle irons were actually made with family crests which eventually would get passed down from generation to generation.
2. While the pizzelles are still hot they can be shaped with this tube and finished with various toppings such as strawberries, powdered sugar, pudding and chocolate sauce.

III. Conclusion

- A. Pizzelles have a special history as the oldest known cookie.
- B. They started out as something for a celebration and have continued to be used that way. Although I didn't know much about their history before this speech they have always been something special for my family and me.

IV. Bibliography

Lonely Planet Publications. Festival of Snakes, Italy. Online posting.
http://www.lonelyplanet.com/theme/festivals/festivals_snakes.htm

Stradley, Linda. The History of Cookies. Online posting.
<<http://whatscookingamerica.net/History/CookieHistory.htm>>