



live love eat

WOLFGANG PUCK

USE & CARE

LIFE IS ABOUT BALANCE
AND EATING WELL

Wolfgang Puck

Self-Rotating Waffle Baker

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.

If you have any problems with this unit, contact Consumer Relations for service PHONE: 1-800-275-8273 or visit our website at wphousewares.com

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Models BWB00060 Printed in China REV 1.0

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wolfgang puck
Bistro
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IMPORTANT SAFEGUARDS

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

- 1 Read all instructions carefully.
- 2 Do not touch hot surfaces. Use handles or knobs.
- 3 To protect against risk of fire, electric shock and injury to persons, DO NOT IMMERSE CORD, PLUG OR APPLIANCE in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7 The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 8 Do not use outdoors.
- 9 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 10 Do not place on or near a hot gas or electric burner or in a heated oven.
- 11 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12 Extreme care must be used when operating this appliance as surface temperature gets extremely hot.
- 13 To disconnect appliance, turn any control to "OFF" and remove plug from wall outlet. Always hold the plug, never pull the cord.
- 14 Do not use this appliance for other than intended use.
- 15 To ensure protection against risk of electric shock, only connect appliance to properly grounded outlets.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

ADDITIONAL SAFETY INFORMATION

GROUNDING INSTRUCTIONS: This appliance must be grounded. It is equipped with a 3-wire cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

WARNING: Improper use of the grounded wire can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying the plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- A Use only 3-wire extension cord with 3-blade grounding plug;
- B The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.

Before Your First Use

Before using for the first time, remove all packaging materials. Wash the plates according to the "Care & Cleaning" section of this manual. During first use you may notice slight smoking or odor. This is normal with any heating appliance and will not reoccur after multiple uses. It is recommended that you complete a trial run of your Waffle Baker prior to first use. Plug your Waffle Baker in and switch Toggle to ON position and let it run for 15 minutes until all smoke and/or odor has dissipated.



Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian fusion restaurant in San Diego. Home chefs can also share Mr. Puck's talents through his cookbooks, cutlery, cookware and, of course, through his appliances!

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Know Your Waffle Baker

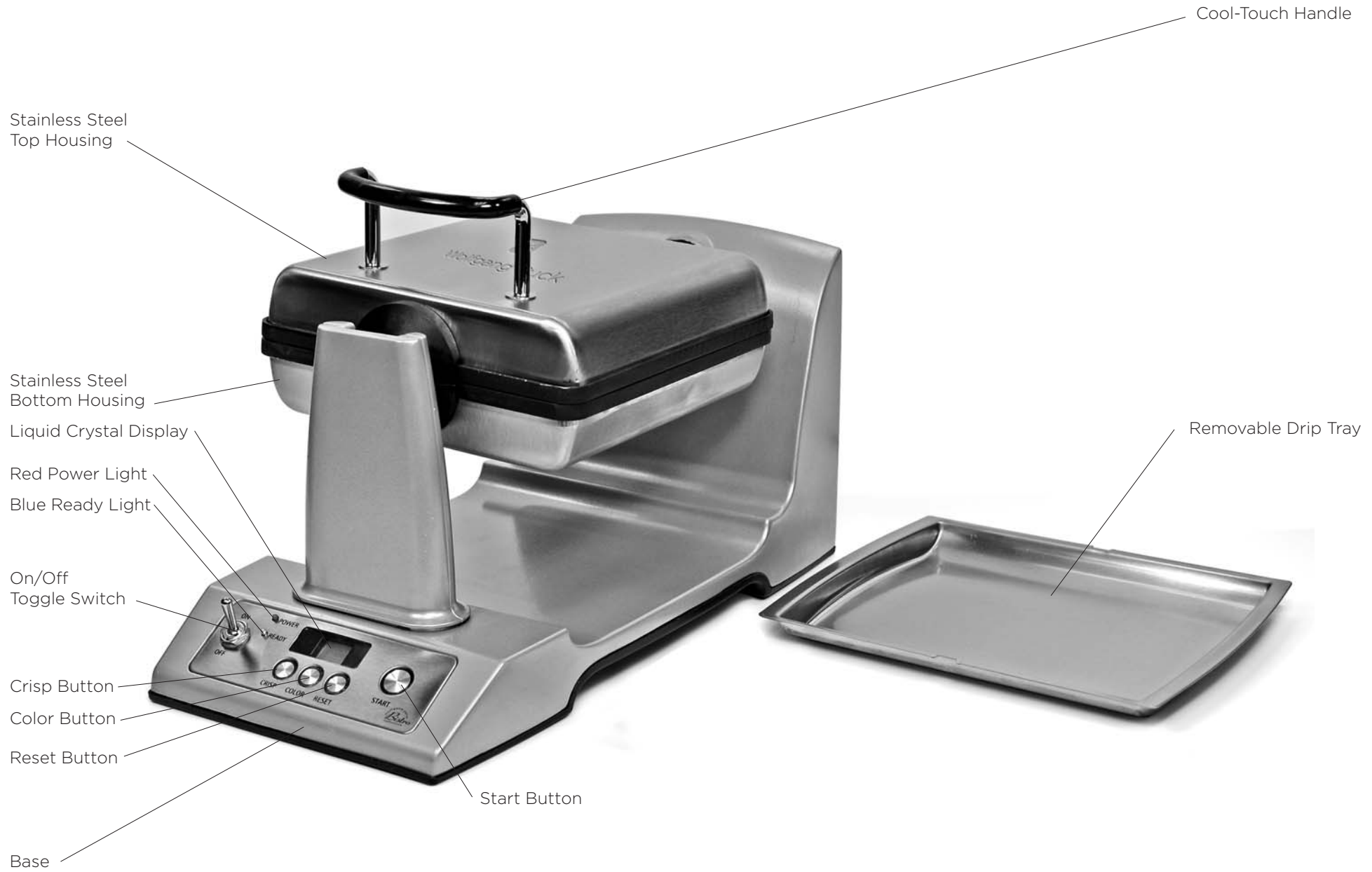


Photo above may differ slightly from actual product

Introduction

Walking into a home filled with the warm smells of coffee brewing, sausage patties sizzling in the pan, and waffles baking makes one feel instantly comfortable. For many people, breakfast is the most important meal of the day, and often the only hot one eaten. It would be difficult to dash out of the house with nothing more than a doughnut under the belt if there was a tempting bowl of granola or a stack of hot waffles waiting on the table.

For me, brunch is a pleasurable way to entertain on any given Saturday, Sunday or holiday. Served late morning into early afternoon, it combines breakfast and lunch and is a leisurely experience, casual and easy. Since my kitchen at home is warm and inviting, I find my friends like to congregate in the kitchen.

Usually, I prepare a few dishes, set them out on the buffet, and allow people to help themselves. If I'm making waffles, I have the batter ready, the Waffle Baker preheated, and spoon the batter out on demand. Sometimes I fold berries into the batter, other times I fill my nicest bowl with an assortment of warm poached fruit.

And to make the brunch even more festive, I like to serve chilled champagne poured over fresh orange juice or peach juice.



Wolfgang Puck®

Using Your Waffle Baker

- 1 Plug into to a 120 volt outlet. Turn the Toggle Switch to the ON position. The Red Power Light will illuminate and 2:00 will appear in the display indicating that the Waffle Baker has power and is starting the preheating cycle. The red power light and heating elements will remain on until you unplug the unit or turn the Toggle Switch to the OFF position.
- 2 Always preheat the waffle bake in the closed position. When the waffle baker has finished preheating the blue READY light will illuminate and you will hear 4 short beeps. It will take approximately 5 minutes for the plates to preheat.
- 3 Before the first waffle of the day, use a pastry brush to lightly coat the top and bottom waffle grids with vegetable oil or shortening. Cooking spray will also work well for this purpose.
- 4 Press the COLOR button to cycle through the time settings of 1:00, 1:30, 2:00, 2:30, 3:00, and 4:00 minutes for desired browning..
- 5 If a darker waffle is desired press the CRISP button and the blue LED light surrounding the CRISP button will illuminate.

NOTE: Pressing the CRISP button will toggle the CRISP feature on or off for each set time. For instance, if you desire 3 minutes, press the COLOR button until 3:00 is displayed, then press the CRISP button.

- 6 Ladle just enough batter to fill the lower waffle plate so that the peak areas of the plate are covered (about 1 cup). If necessary, use a spatula to spread the batter into the corners of grid.
- 7 Close the baker and press the START button. The countdown timer will begin to countdown. The waffle baker will automatically rotate 180' after a 8-10 second delay to allow the batter to rise on the bottom plate. The READY light will cycle on and off during the baking process.

NOTE: At anytime during the baking process you can cancel the timer and have the Waffle Baker rotate back to the original position by pressing the RESET button.

- 8 When the selected time is up, you will hear 4 beeps and the Blue Ready Light will illuminate. The waffle baker will rotate back 180' to the starting position.
- 9 Lift the top housing by the black cool-touch handle. Do not touch any metal surfaces of the waffle baker housing.

Using Your Waffle Baker cont.

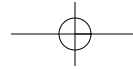
10. Using a fork or other utensil remove the waffle from the plate by pulling up on the waffle itself. Use caution as the plate is extremely hot.
11. If you wish to make additional waffles wait 2 minutes and proceed from Step 2 of this section.
12. When you are finished baking, simply switch the toggle switch to the OFF position and unplug from the wall outlet.
13. After your Waffle Baker has completely cooled, clean the plates according to the section "Care & Cleaning" of this manual.

Care & Cleaning

1. Always unplug the Waffle Baker and allow to completely cool before cleaning.
2. After cooling, any excess crumbs or oils can be wiped away with a paper towel, damp sponge or with a nylon cleaning brush. Do not attempt to disassemble appliance for cleaning.
3. Wipe the top and bottom housings with a soft cloth. A little metal polish suitable for stainless steel may be used on the stainless steel housing. Do not use any abrasive scouring pad or steel wool, as this will damage the housing finish.
4. Never immerse the housing in water or any liquid.
5. Do not use metal utensils, which can damage the nonstick surface, use only wood, plastic, or nylon utensils to avoid damaging the nonstick surface.

Waffle Baker Cooking Chart

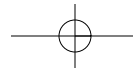
TIME	COLOR
1:00	Extra Light
1:30	Light
2:00	Medium - Light
2:30	Medium
3:00	Dark
4:00	Extra Dark

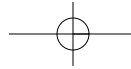


Troubleshooting

Problem	Possible Cause
I see smoke and detect an odor during my first use.	Smoke and odor is expected during the initial use of your Waffle Baker's protective coatings used during shipment burn off.
My waffles are too light.	Not enough time added to Timer.
	The CRISP button is off.
My waffles are too dark.	Too much time is set on the Timer
	The CRISP button is on
Cannot adjust the COLOR	The Timer is in Preheat mode.
	You have already pressed the START button
Cannot see the CRISP light.	The blue CRISP light is located under the CRISP button.
Waffle batter is running out of the plates	You have used too much batter
	Waffle batter is not evenly spread across the plates.
The countdown timer is not running.	You have not pressed the START button once the Blue Ready Light has illuminated indicating that the plates are preheated.
I do not see a Blue Ready Light	The Waffle Baker is still preheating.
	The Waffle Baker has already preheated and is now in cooking mode.

Solution
We recommend a trial run of your oven as outlined in the section BEFORE YOUR FIRST USE of this manual.
Increase the amount of time to bake your waffles.
Turn on the CRISP feature if it is off by pressing the CRISP button until he blue light under the button is illuminated.
Decrease the amount of time to bake your waffles.
Turn off the CRISP feature if it is on by pressing the CRISP button until the blue light under the button is no longer illuminated.
The Color cannot be adjusted until the plates are fully preheated and the Blue Ready Light is on.
You cannot adjust the COLOR when the countdown timer has already started. To adjust the COLOR once the timer has already started press the RESET button to stop the timer and press the COLOR button to adjust. Once the new time is selected press START to begin the cooking process.
Press the CRISP button and remove your finger to see the Blue Indicator light.
As a general rule, 1 cup of batter is sufficient to cover the bottom plate. In addition, different batters provide different results, some are thicker than others and may require more or less than 1 cup.
Ensure that your batter is evenly distributed throughout the bottom plate before closing,.
Once preheated and you added your batter, press START to begin the timer, and plates will rotate automatically after about 10 seconds.
It will take approximately 5 minutes for the plates to preheat.
Once the Waffle Baker is preheated and you pressed the START button, the Blue Ready Light will turn off. The light will come back on once the set time expires.

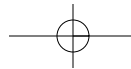


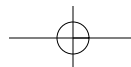


Troubleshooting

Problem	Possible Cause
My food sticks to the plates.	Plates have not been prepped prior to use.
I cannot open the Top Housing	The Waffle Baker has not been rotated back to its original position.
My Waffle Baker does not rotate	Waffle Mixture is too thick or not spread out evenly between top and bottom plates

Solution
Before the first use of the day, lightly coat the plates with vegetable oil or cooking spray.
Wait for the Waffle Baker to rotate back to the original position and lift the top housing straight up.
Adjust mixture amount and / or spread mixture out quickly and evenly





Plain Waffles

Makes about 6 waffles

INGREDIENTS

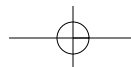
2 egg yolks
1 cup milk
1 1/2 cups cake flour (sifted)
2 teaspoons sugar
1 teaspoon salt
1/4 cup butter
2 egg whites (beaten stiff)
2 teaspoons baking powder

METHOD

- 1 Combine egg yolks, milk, cake flour, sugar, salt, and butter in a bowl and mix until smooth. Fold in beaten egg whites and baking powder - stir lightly. After Blue Ready Light comes on, put about 1 cup of mixture in Waffle Baker, close top housing, select baking time by pressing COLOR button to desired doneness, and press start button for Waffle Baker to rotate.

Recipes courtesy of Marian Getz and Debra Murray

Recipes



Sourdough Starter for Waffles

Makes about 4 cups

INGREDIENTS

3 cups all-purpose flour
 2 cups nonfat milk
 1 cup plain yogurt
 1 small potato, peeled and finely grated

METHOD

- 1 In a medium bowl, combine all ingredients until smooth. Cover with clean towel and set in a warm place until the batter begins to bubble and has a somewhat pleasant sour smell, about 24 hours.
- 2 Place in a covered container and refrigerate for at least 3 days before using.

TIP

Sourdough starter can be kept going indefinitely if “fed” properly. When you take out 1 1/2 cups of the starter, replace with 1 1/2 cups of flour and 1 1/2 or 2 cups milk. This should be done at least every two weeks and the starter kept refrigerated in a covered container. However, if not “fed” properly, the starter may acquire a pinkish color and should be discarded and a new starter developed.

Recipe courtesy The Wolfgang Puck Cookbook: Recipes from Spago, Chinois, and Points East and West, Random House, 1996

Sourdough Waffles

Makes 5 8-inch waffles

INGREDIENTS

1 1/2 cups Sourdough Starter
 1/2 cup nonfat milk
 8 tablespoons unsalted butter, melted
 1 egg
 1 cup all-purpose flour
 2 tablespoons sugar
 1 1/2 teaspoons baking powder
 1/4 teaspoon kosher salt

METHOD

- 1 In a large bowl, combine the starter, milk, melted butter, and egg.
- 2 In a small bowl, sift together the flour, sugar, baking powder and salt. Add to the starter mixture and stir until well combined. Let proof, covered, in a warm spot until bubbles begin to form, about 30 minutes.
- 3 Spray preheated Waffle Baker with nonstick baking spray. Use 1 slightly rounded 8 ounce metal measuring cup full of batter and pour into Waffle Baker. Bake for 3:00 to 4:00 minutes until golden brown or to the desired doneness. Repeat with the remaining batter. Serve immediately.

PRESENTATION

Place one 8-inch waffle on each of 5 heated plates. Serve warm with warm maple syrup or fruit syrup. Garnish with fresh fruit, such as sliced oranges, peaches, or berries. Serve immediately.

To prepare ahead

Through step 2 the batter can be made the night before, refrigerated, covered, then brought to room temperature and proofed when needed.

Recipe courtesy The Wolfgang Puck Cookbook: Recipes from Spago, Chinois, and Points East and West, Random House, 1996

Master Waffle Recipe

Makes 4 waffles

INGREDIENTS

- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1 tablespoon sugar
- 8 tablespoons melted butter
- 1 teaspoon vanilla
- 1 1/2 cups milk
- 3 eggs, separated (whites will be whipped separately)

METHOD

- 1 In a large bowl, whisk together dry ingredients. Add butter, vanilla, milk, and egg yolks. Whisk to blend.
- 2 In a separate bowl beat egg whites to soft peaks (tips curl).
- 3 Fold whipped egg whites into batter.
- 4 Spray preheated Waffle Baker with nonstick baking spray. Use 1 slightly rounded 8-ounce metal measuring cup full of batter and pour into Waffle Baker. Bake for 3:00 - 4:00 minutes until golden brown or to the desired doneness. Repeat with the remaining batter. Serve immediately.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Pecan Waffles

Makes 4 waffles

INGREDIENTS

- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1 tablespoon sugar
- 8 tablespoons melted butter
- 1 tablespoon vanilla
- 1 1/2 cups milk
- 3 eggs, separated (whites will be whipped separately)
- 1/2 cup ground pecans
- 1/2 cup toasted pecan pieces

METHOD

- 1 In a large bowl, whisk together dry ingredients. Add butter, vanilla, milk, and egg yolks. Whisk to blend.
- 2 In a separate bowl beat egg whites to soft peaks (tips curl).
- 3 Fold whipped egg whites into batter.
- 4 Add pecans and fold into batter.
- 5 Spray preheated Waffle Baker with nonstick baking spray. Use 1 slightly rounded 8-ounce metal measuring cup full of batter and pour into Waffle Baker. Bake for 3:00 - 4:00 minutes until golden brown or to the desired doneness. Repeat with the remaining batter. Serve immediately.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Blueberry Waffles

Makes 4 waffles

INGREDIENTS

- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 tablespoon kosher salt
- 1 tablespoon sugar
- 8 tablespoons melted butter
- 1 tablespoon vanilla
- 1 1/2 cups milk
- 3 eggs, separated (whites will be whipped separately)
- 1 cup fresh or frozen blueberries

METHOD

- 1 In a large bowl, whisk together dry ingredients. Add butter, vanilla, milk, and egg yolks. Whisk to blend.
- 2 In a separate bowl beat egg whites to soft peaks (tips curl).
- 3 Fold whipped egg whites into batter.
- 4 Spray preheated Waffle Baker with nonstick baking spray. Use 1 slightly rounded 8-ounce metal measuring cup full of batter and pour into Waffle Baker. Bake for 3:00 - 4:00 minutes until golden brown or to the desired doneness. Sprinkle remaining 1/4 cup blueberries to the top and close the lid. Bake until golden brown. Repeat with the remaining batter. Serve immediately

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Crispy Bacon Waffles

Makes 4 waffles

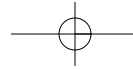
INGREDIENTS

- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1 tablespoon sugar
- 8 tablespoons melted butter
- 1 tablespoon vanilla
- 1 1/2 cups milk
- 3 eggs, separated (whites will be whipped separately)
- 8 slices bacon - fried crispy, cooled, and chopped into pieces.

METHOD

- 1 In a large bowl, whisk together dry ingredients. Add butter, vanilla, milk, and egg yolks. Whisk to blend.
- 2 In a separate bowl beat egg whites to soft peaks (tips curl). Set aside.
- 3 Fold bacon pieces into batter.
- 4 Fold whipped egg whites into batter.
- 5 Spray preheated Waffle Baker with nonstick baking spray. Use 1 slightly rounded 8-ounce metal measuring cup full of batter and pour into Waffle Baker. Bake for 3:00 - 4:00 minutes until golden brown or to the desired doneness. Repeat with the remaining batter. Serve immediately.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef



Chocolate Waffles

Makes 4 waffles

INGREDIENTS

2 large eggs
1/4 cup melted butter
2 teaspoons vanilla
1 cup buttermilk
3/4 cup sugar
1 cup all-purpose flour
1/2 cup cocoa
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon kosher salt

METHOD

- 1 In a large mixing bowl, whisk eggs, butter and vanilla until smooth.
- 2 Add butter, milk and sugar and whisk to blend. Sift in all remaining ingredients and whisk just until blended.
- 3 Spray preheated Waffle Baker with nonstick baking spray. Scoop up a slightly rounded cup of batter and pour into the center of the baker. Using the bottom of the cup, gently but quickly nudge the batter towards the edges to even it out. Bake for 3:00 - 4:00 minutes until golden brown or to the desired doneness.

PRESENTATION

Serve with your favorite ice cream, whipped cream or chocolate sauce.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Pumpkin Praline Waffles

Makes 6 waffles

INGREDIENTS

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon kosher salt
2 teaspoons ground ginger
2 teaspoons cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ground cloves
1 1/2 cups cooked, pureed pumpkin
1/2 cup brown sugar, packed
6 tablespoons melted butter
2 cups buttermilk
1/3 cup toasted, chopped pecans
1/3 cup raisins
4 eggs, separated (whites will be whipped separately)

METHOD

- 1 In a large bowl whisk together all dry ingredients.
- 2 Add all wet ingredients minus egg whites. Whisk to combine.
- 3 In a separate bowl, whisk egg whites to soft peaks (tips curl).
- 4 Fold whipped egg whites into batter.
- 5 Spray preheated Waffle Baker with nonstick baking spray. Scoop up a slightly rounded cup of batter and pour into the center of the baker. Using the bottom of the cup, gently but quickly nudge the batter towards the edges to even it out. Bake for 3:00 - 4:00 minutes until golden brown or to the desired doneness.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Crunchy Cornmeal Waffles

Makes 5 waffles

INGREDIENTS

- 1 3/4 cups buttermilk
- 2 eggs
- 6 tablespoons melted butter
- 1 1/2 cups all-purpose flour
- 1 cup cornmeal
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt

METHOD

- 1 Whisk wet ingredients in a bowl until combined.
- 2 In a separate bowl, whisk dry ingredients together until combined.
- 3 Pour wet ingredients over dry ingredients and whisk just until combined.
- 4 Spray preheated Waffle Baker with nonstick baking spray. Scoop up a slightly rounded cup of batter and pour into the center of the baker. Using the bottom of the cup, gently but quickly nudge the batter towards the edges to even it out. Bake for 3:00 - 4:00 minutes until golden brown or to the desired doneness.

PRESENTATION

Dress them up with herbs or jalapenos if desired.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Potato Waffles

Makes 4 waffles

INGREDIENTS

- 1 1/2 cups mashed potatoes
- 1 teaspoon kosher salt
(you may need less if your potatoes are seasoned)
- 2 eggs, separated (whites will be whipped separately)
- 1/4 cups melted butter
- 2 cups buttermilk
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda

METHOD

- 1 In a large bowl, whisk together potatoes, salt, egg yolks, butter and buttermilk. Fold into dry ingredients.
- 2 Whip egg whites to soft peaks and fold into batter.
- 3 Spray preheated Waffle Baker with nonstick baking spray. Scoop up a slightly rounded cup of batter and pour into the center of the baker. Using the bottom of the cup, gently but quickly nudge the batter towards the edges to even it out. Bake for 3:00 - 4:00 minutes until golden brown or to the desired doneness.

PRESENTATION

The potatoes give these waffles a tender texture and a very fine crumb, a great use for leftover mashed potatoes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Gluten Free Health Waffles

Makes 2 waffles

INGREDIENTS

1 cup millet, soaked in water 3 hours
1 cup buckwheat, soaked in water 3 hours
3 tablespoons butter
2 tablespoons honey
1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon vanilla
1 teaspoon lemon juice
1/2 cup water

METHOD

- 1 Drain millet and buckwheat. Add to bowl of food processor with all remaining ingredients and process until smooth. Scrape sides and pulse a few times.
- 2 Spray preheated Waffle Baker with nonstick baking spray. Scoop up a slightly rounded cup of batter and pour into the center of the baker. Using the bottom of the cup, gently but quickly nudge the batter towards the edges to even it out. Set timer for 3:00 - 4:00 minutes on dark setting.

PRESENTATION

Serve hot with your favorite toppings.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Black and White Waffles

Makes 8 Servings

INGREDIENTS

1 recipe plain waffles, see page 16
1 recipe chocolate waffles, see page 23

METHOD

- 1 Spray preheated Waffle Baker with nonstick baking spray.
- 2 Add 1/2 cup of plain waffle mix to one side of Waffle Baker and add chocolate waffle mix to the other side. Spread mixture out quickly and evenly. Remove when baked to desired doneness and serve with chocolate and vanilla glaze.

Chocolate Glaze

4 ounces chocolate chips
3 tablespoons butter
3 tablespoons water
1 1/2 cups powdered sugar

Melt chocolate, butter and water in microwave until hot, stir until smooth. Stir in powdered sugar. Drizzle over chocolate waffle.

Vanilla Glaze

2 cups powdered sugar
1/2 teaspoon quality vanilla
2 tablespoons milk

Stir together and drizzle over plain waffle.

Recipes courtesy of Marian Getz and Debra Murray

Next Day Cornmeal Waffles

Makes about 6 waffles

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 3/4 cup cornmeal
- 1 package active dry yeast
- 1/2 teaspoon salt
- 1 3/4 cups milk
- 2 eggs
- 1/3 cup cooking oil or melted butter

METHOD

- 1 Combine all ingredients in a large mixing bowl and beat with an electric mixer until thoroughly combined. Cover bowl and place in refrigerator overnight or up to 24 hours.
- 2 When ready to use the next day, stir batter. Place 1 cup of batter in Waffle Baker and cook to desired doneness.

Recipes courtesy of Marian Getz and Debra Murray

Red Velvet Cake Waffles

Makes 6 waffles

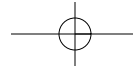
INGREDIENTS

- 1/2 cup shortening
- 1 1/2 cups sugar
- 2 eggs
- 2 ounces red food coloring (1/4 cup)
- 1 teaspoon vanilla
- 1 cup buttermilk
- 1 teaspoon vinegar
- 2 tablespoons cocoa
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 2 1/4 cups sifted all-purpose flour

METHOD

- 1 In a mixing bowl cream shortening and sugar until fluffy. Add eggs and beat 1 minute. Scrape bowl. Add coloring, vanilla, buttermilk and vinegar. Beat well and scrape again. Sift dry ingredients together and add to bowl. Gently combine until batter is smooth. Do not over beat.
- 2 Spray preheated Waffle Baker with nonstick baking spray. Spray with nonstick spray and add slightly less than 1 cup of batter to Waffle Baker. Quickly spread batter to edges. Select COLOR to cook to desired doneness. Serve with cream cheese icing, whipped cream or syrup and berries.

Recipes courtesy of Marian Getz and Debra Murray



Easiest Waffle Recipe

Makes about 6 waffles

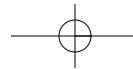
INGREDIENTS

1 3/4 cups all-purpose flour
2 tablespoons sugar
1 tablespoon baking powder
1/4 teaspoon salt
2 eggs
1 3/4 cups milk
1/2 cup cooking oil or melted butter
1 teaspoon vanilla

METHOD

- 1 Combine flour, sugar, baking powder and salt in a medium bowl. Make a well in the center and set bowl aside.
- 2 In another medium bowl beat eggs slightly; stir in milk, oil, and vanilla. Add egg mixture to flour mixture all at once. Stir until moistened - batter should be a little lumpy.
- 3 Place 1 cup of batter into Waffle Baker and cook to desired doneness.

Recipes courtesy of Marian Getz and Debra Murray



French Toast

Makes 4 Servings

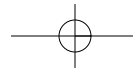
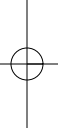
INGREDIENTS

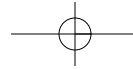
4 eggs
1 cup half & half
1 tablespoon sugar
1 teaspoon vanilla
1/2 teaspoon ground cinnamon
4 slices brioche or other egg bread cut 1" thick

METHOD

- 1 Spray preheated Waffle Baker with nonstick baking spray.
- 2 In a shallow, wide bowl, whisk together the eggs, half & half, sugar, vanilla, and cinnamon until combined. Dip bread slices in egg mixture and coat both sides completely. Place onto waffle plates, close, pressing gently and flip. Use your kitchen timer and set time for 1:30 minutes or to the desired doneness. Serve with butter and syrup.

Recipes courtesy of Marian Getz and Debra Murray





Hash Browns

Makes 1 Serving

INGREDIENTS

- 1 1/2 cups left over boiled or baked potatoes (diced)
- 1 tablespoon minced onion (optional)
- 2 teaspoons soft butter
- Salt and pepper to taste

METHOD

- 1 Spray preheated Waffle Baker with nonstick baking spray.
- 2 Scatter potatoes on waffle plate, sprinkle with onions (if desired), salt and pepper and dot with butter. Use your kitchen timer and set time for 3:30 - 5 minutes and remove when brown and crispy.

Recipes courtesy of Marian Getz and Debra Murray

Grilled Cheese

Makes 1 Serving

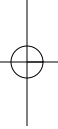
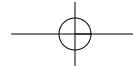
INGREDIENTS

- 2 slices good quality bread
- 1 slice Swiss cheese
- 1 slice mozzarella
- 1 slice sharp cheddar
- Soft butter for spreading

METHOD

- 1 Spray preheated Waffle Baker with nonstick baking spray.
- 2 Spread butter on 1 side of each slice of bread. Add cheeses. Place sandwich in Waffle Baker, close and gently press down to close. Press START button to rotate.
- 3 Use your kitchen timer and set time for 30 - 45 seconds or to the desired doneness. If you over cook, all the cheese will leak out. Remove and enjoy!

Recipes courtesy of Marian Getz and Debra Murray



Nun's Puffs

Makes 3 Servings

This member of the cream puff family has a whimsical name - HEAVENLY!!!

INGREDIENTS

1/2 cup unsalted butter
1 cup milk
1/2 teaspoon kosher salt
1 teaspoon vanilla
3/4 cup all-purpose flour
4 eggs
Honey for Drizzling

METHOD

- 1 Spray preheated Waffle Baker with nonstick baking spray.
- 2 In a medium saucepan and using a sturdy spoon, bring butter, milk, salt and vanilla to a full boil. Add flour all at once and stir vigorously until mixture forms a ball that does separate. Remove from heat and let cool for a few minutes. Beat in eggs until completely combined.
- 3 Place 1 cup of mixture in the center of the Waffle Baker. DO NOT SPREAD OUT. Gently close the lid allowing the weight of the lid to spread out the dough. DO NOT ROTATE THE Waffle Baker OVER. Mixture will rise slightly. Set timer for 5 minutes. Remove and drizzle with honey.

Recipes courtesy of Marian Getz and Debra Murray

Cornbread with Sausage and Jalapeño

Makes 4 waffles

INGREDIENTS

1 cup all-purpose flour
3/4 cup cornmeal
2 tablespoons sugar
2 teaspoons baking powder
1/2 teaspoons kosher salt
2 eggs
1 cup milk
1 cup cooked, crumbled sausage
2 diced jalapeños, more or less to taste
3 tablespoons vegetable oil

METHOD

- 1 Spray preheated Waffle Baker with nonstick baking spray.
- 2 Combine all ingredients in a bowl with a whisk in the order listed.
- 3 Add slightly less than one cup of batter and quickly spread to edges. Set timer for 3:00 - 4:00 minutes. Remove and serve with just butter or butter and syrup.

Recipes courtesy of Marian Getz and Debra Murray

Banana Bread

Makes 4 Servings

INGREDIENTS

5 very ripe bananas, peeled
1 cup sugar
1/2 cup unsalted butter
2 eggs
3 tablespoons milk
1/2 teaspoon kosher salt
1 teaspoon baking soda
1/2 teaspoon baking powder
2 cups all-purpose flour

METHOD

- 1 Preheat Waffle Baker for 10 minutes on high setting. Cover waffle plates with a light coating of nonstick spray.
- 2 In a food processor bowl add bananas and sugar. Pulse to puree. Scrape sides of the bowl. Add butter, eggs and milk. Pulse again. Add remaining ingredients and pulse just until combined.
- 3 Scoop in 1 cup of batter at a time into the center of the waffle plate. Set timer for 3:00 - 4:00 minutes. Remove and serve with butter.

Recipes courtesy of Marian Getz and Debra Murray

Chocolate Chip Cookie

Makes 4 Servings

INGREDIENTS

1 cup butter
1 cup brown sugar
1/2 cup sugar
2 eggs
1 teaspoon vanilla
1/2 teaspoon kosher salt
1/2 teaspoon baking soda
2 1/2 cups all-purpose flour
1 cup chocolate chips
1 cup pecans, chopped fairly fine

METHOD

- 1 Spray preheated Waffle Baker with nonstick baking spray.
- 2 In a large mixing bowl, cream butter and sugars. Add eggs and mix until smooth. Add vanilla, salt, baking soda, and flour. Stir in chocolate chips and pecans. Place a little less than one cup of mixture in the center of waffle plate. Close lid and flip. For easier removal, score cookie into quarters and slide each section out with a fork.

Recipes courtesy of Marian Getz and Debra Murray

