

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 www.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
Model WPWB0040 Printed in China REV 1.0

All trademarks, service marks and trade names (collectively the "Marks") are proprietary
to Wolfgang Puck World Wide.



Wolfgang Puck

Grill & Bake Express
Use and Care



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. Remove the plates according to the sections "Removing Plates" and "Attaching the Plates" of this manual. 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 Grill & Bake Express prior to first use. Plug your Grill & Bake Express in and press the On/Off button 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!

Table of Contents

Important Safeguards	1
Before Your First Use	2
About Wolfgang Puck	3
Know Your Grill & Bake Express	5
Introduction	7
Removing Plates	8
Attaching The Plates	9
Using Your Grill & Bake Express For Making Waffles	10
Using Your Grill & Bake Express For Grilling	12
Care and Cleaning	14
Troubleshooting	15
Recipes for Use with Waffle Plates	19
Recipes for Use with Grill Plates	44
Limited Warranty	52
Contact Information	back

Know Your Grill & Bake Express



5

6

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.

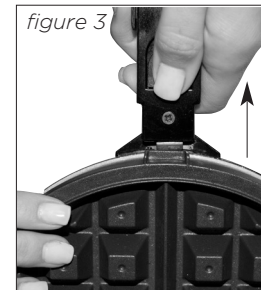
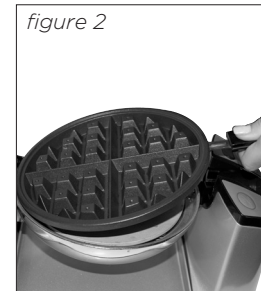
For me, brunch is a pleasurable way to entertain on any given Saturday, Sunday or holiday. Served late morning into early afternoon, it combines breakfast and lunch and is a leisurely experience, casual and easy. Since my kitchen at home is warm and inviting, I find my friends like to congregate in the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

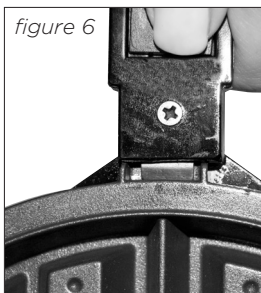
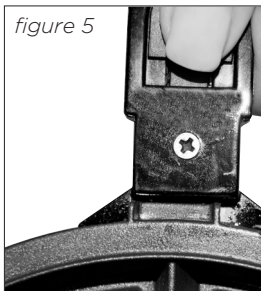
Wolfgang Puck®

Removing Plates



- 1** Ensure that your Grill & Bake Express is unplugged and has completely cooled prior to removing plates.
- 2** To remove the bottom plate, open the Grill & Bake Express by pulling the retractable handle out and then lift straight up (see figure 1). Place one hand on the base while lifting the bottom handle straight up and out of the housing (see figure 2).
- 3** To remove the top plate, hold the top housing as shown in figure 3 and slide the top plate lock lever straight up. Lift the plate away and up from the top housing.

Attaching the Plates



- 1 Ensure that your Grill & Bake Express is unplugged and has completely cooled prior to attaching plates.
- 2 The bottom plate is the plate that has the handle. On the opposite side of the handle is a protruding nub. Line the nub up with the hole located in the back of the bottom housing (see figure 4). Push in while pressing the handle down until it snaps into place.
- 3 The top plate also has a nub on the plate that must be placed into the opening of the top plate housing (see figure 5). Slide the top plate locking lever up, then press the top plate into place. While holding the top plate, release the locking lever and ensure that it has slid into the groove of the top Grill & Bake Express plate (see figure 6.).

Using Your Grill & Bake Express For Making Waffles

- 1 Assemble your plates onto the Grill & Bake Express and close unit. Plug into to a 120 volt outlet. The Red Power Light will go on, and 3 dashes will appear in the display indicating that the Grill & Bake Express has power and is ready to begin preheating. The red power light will remain on until you unplug the unit.
- 2 Press the ON/OFF button to begin the preheating process. The display will illuminate, the default timer will show 4:30, and three blinking bars will indicate that your Grill & Bake Express is preheating. In approximately 4 minutes the Green Ready Light will illuminate and you will hear 4 short beeps
- 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 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.
- 5 Press the COLOR/CRISP button to the desired time setting from 2:30 (lightest) to 6:00 (darkest). If you desire a crispier waffle, press the COLOR/CRISP button and you will notice a blue light illuminate under the COLOR/CRISP button.

NOTE: Pressing the COLOR/CRISP button will toggle the CRISP feature on or off for each set time. For instance, if you desire 5 minutes, press the COLOR/CRISP button until 5:00 is displayed, pressing it a second time will illuminate the blue CRISP indicator button for the set time.
- 6 Close the baker and push the retractable handle in. Rotate the Grill & Bake Express 180° clockwise. Press the START/RESET button to begin the countdown timer; you will notice that the READY light will turn off and blinking bars will show in the display.

NOTE: At anytime during the baking process you can cancel the timer by pressing the START/RESET button. The display will show the previous time set, and the blinking bars will stop. This does not turn off the waffle baker, it simply stops the timer.
- 7 When the selected time is up, you will hear 3 beeps and the Green Ready Light will illuminate. To remove the waffle, rotate the unit 180° counter - clockwise, pull the handle out and lift straight up.
- 8 Using an oven mitt or pot holder, remove the bottom plate from the Grill & Bake Express housing by lifting straight up and away from the housing. Use caution as the plate is extremely hot.

Making Waffles cont.

WARNING: The Grill & Bake Express plate handle and plate will be hot. Use a pot holder or oven mitt before attempting to remove the bottom plate. After removing the waffle from the bottom plate, place the waffle plate back into the bottom housing. Do not place the waffle plate on a counter, or any other surface to avoid damage resulting from the hot plate.

- 9 Replace the bottom plate back into the housing and close the top housing. If you wish to make additional waffles wait 2 minutes and proceed from Step 4 of this section.
- 10 When you are finished baking, simply press the ON/OFF button and unplug from the wall outlet; the Red Power Light will go off.
- 11 After your Grill & Bake Express has completely cooled, the waffle plates should be cleaned according to the section "Care & Cleaning" of this manual.

Using Your Grill & Bake Express For Grilling

- 1 Assemble your plates onto the Grill & Bake Express and close unit. Plug into to a 120 volt outlet. The Red Power Light will go on, and 3 dashes will appear in the display indicating that the Grill & Bake Express has power and is ready to begin preheating. The red power light will remain on until you unplug the unit.
- 2 Press the ON/OFF button to begin the preheating process. The display will illuminate, the default timer will show 4:30, and three blinking bars will indicate that your Grill & Bake Express is preheating. In approximately 4 minutes the Green Ready Light will illuminate and you will hear 4 short beeps
- 3 Before the first use of the day, use a pastry brush to lightly coat the top and bottom plates with vegetable oil or shortening. Cooking spray will also work well for this purpose.
- 4 Ensure that the thickness of your food to be grilled does not exceed 2 inches. Place food onto bottom Grill Plate
- 5 Press the COLOR/CRISP button to the desired time setting from 2:30 (lightest) to 6:00 (darkest). If you desire a crispier waffle, press the COLOR/CRISP button and you will notice a blue light illuminate under the COLOR/CRISP button.

NOTE: Pressing the COLOR/CRISP button will toggle the CRISP feature on or off for each set time. For instance, if you desire 5 minutes press the COLOR/CRISP button until 5:00 is displayed, pressing it a second time will illuminate the blue CRISP indicator button for the set time.



- 6 Close the baker and push the retractable handle in. Rotate the Grill & Bake Express 90° clockwise (see figure 7) . Press the START/RESET button to begin the countdown timer; you will notice that the READY light will turn off and blinking bars will show in the display.

NOTE: At anytime during the baking process you can cancel the timer by pressing the START/RESET button. The display will show the previous time set, and the blinking bars will stop. This does not turn off the waffle baker, it simply stops the timer.

For Grilling cont.

WARNING! To avoid a burn injury Do not rotate your Grill & Bake Express past 90° when using the Grill Plates. The grease must channel directly into the drip tray.

- 7** When the selected time is up, you will hear 3 beeps and the Green Ready Light will illuminate. To remove your food, rotate the unit 90° counter - clockwise, pull the handle out and lift straight up.
- 8** Using an oven mitt or pot holder, remove the bottom plate from the Grill & Bake Express housing by lifting straight up and away from the housing. Use caution as the plate is extremely hot.

WARNING: The Grill & Bake Express plate handle and plate will be hot. Use a pot holder or oven mitt before attempting to remove the bottom plate. After removing your food from the bottom plate, place the grill plate back into the bottom housing. Do not place the grill plate on a counter, or any other surface to avoid damage resulting from the hot plate.

- 9** Replace the bottom plate back into the housing and close the top housing. If you wish to grill additional food wait 2 minutes and proceed from Step 4 of this section.
- 10** When you are finished grilling, simply press the ON/OFF button and unplug from the wall outlet; the Red Power Light will go off.
- 11** After your Grill & Bake Express has completely cooled, the grill plates should be cleaned according to the section "Care & Cleaning" of this manual

Care & Cleaning

- 1** Always unplug the Grill & Bake Express and allow to completely cool before cleaning.
- 2** After cooling, remove the plates according to the section "Removing Plates" of this manual.
- 3** Wash the plates in warm soapy water and dry thoroughly. Do not put wet plates back into the Grill & Bake Express housing.
- 4** 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.
- 5** Never immerse the housing in water or any liquid.
- 6** Do not use metal utensils, which can damage the nonstick surface, use only wood, plastic, or nylon utensils to avoid damaging the nonstick surface.

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 Grill & Bake as 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 time	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/RESET button once the Green Ready Light has illuminated indicating that the plates are preheated.
I do not see a Green Ready Light	The Grill & Bake is still preheating.
	The Grill & Bake has already preheated and is now in cooking mode.

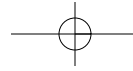
Solution
We recommend a trial run of your oven as outlined in the section BEFORE YOUR FIRST USE of this manual.
Increase the amount of time to bake your waffles.
Turn on the CRISP feature if it is off by pressing the COLOR/CRISP button until the blue light under the button is illuminated.
Decrease the amount of time to bake your waffles.
Turn off the CRISP feature if it is on by pressing the COLOR/CRISP button until the blue light under the button is no longer illuminated.
The TIMER cannot be adjusted until the plates are fully preheated and the Green Ready Light is on.
You cannot adjust the TIMER when the countdown TIMER has already started. To adjust the TIMER once the TIMER has already started press the START/RESET button to stop the TIMER and press the COLOR/CRISP 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, rotate the plates and press START to begin the TIMER.
It will take approximately 5 minutes for the plates to preheat.
Once the Grill & Bake is preheated and you pressed the START/RESET button, the Green Ready Light will turn off. The light will come back on once the set time expires.

Troubleshooting

Problem	Possible Cause
My plate has fallen out.	The plates are not locked into the housing.
My food sticks to the plates.	Plates have not been prepped prior to use.
I cannot rotate the handle.	The handle of the bottom plate is bent slightly up.
	The handle is not pushed in.
I cannot push the handle in.	The handle of the bottom plate is bent slightly down.
I cannot open the Top Housing	The Grill & Bake has not been rotated back to its original position.
	The handle is not fully extended out (towards you).

Solution

See instructions for "ADDING AND REMOVING" plates section of this manual.
Before the first use of the day, lightly coat the plates with vegetable oil or cooking spray.
After subsequent uses, the handle of the bottom plate may have bent up. Look at the plate and ensure that it is in a straight line from the plate to the handle.
Your Grill & Bake comes with a safety switch which will not allow the handle to rotate while it is open. Ensure that the unit is closed and that you have pushed the handle all the way in so that the safety switch is engaged.
After subsequent uses the handle of the bottom plate may have bent down. Look at the plate and ensure that it is in a straight line from the plate to the handle.
Rotate the Grill & Bake counter-clockwise back to the original position and pull the handle out towards you and lift straight up.
Pull the handle completely out and lift straight up.



Plain Waffles

Makes about 6 waffles

INGREDIENTS

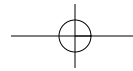
2 egg yolks
1 cup milk
1 1/2 cups cake flour (sifted)
2 teaspoons sugar
1 teaspoon salt
1/4 cup butter
2 egg whites (beaten stiff)
2 teaspoons baking powder

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. Put about 1 cup of mixture in Grill & Bake Express, close lid, flip and cook till Green Ready Light comes on or to desired doneness.

Recipes courtesy of Marian Getz and Debra Murray

Recipes for Use with Waffle Plates



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 Grill & Bake Express with nonstick baking spray. Use 1 slightly rounded 8 ounce metal measuring cup full of batter and pour into Grill & Bake Express. Bake for 5 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 Grill & Bake Express with nonstick baking spray. Use 1 slightly rounded 8-ounce metal measuring cup full of batter and pour into Grill & Bake Express. Bake for 5 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 Grill & Bake Express with nonstick baking spray. Use 1 slightly rounded 8-ounce metal measuring cup full of batter and pour into Grill & Bake Express. Bake for 5 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 Grill & Bake Express with nonstick baking spray. Use 1 slightly rounded 8-ounce metal measuring cup full of batter and pour into Grill & Bake Express. Bake for 5 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 Grill & Bake Express with nonstick baking spray. Use 1 slightly rounded 8-ounce metal measuring cup full of batter and pour into Grill & Bake Express. Bake for 5 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 Grill & Bake Express 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. Close the lid and flip over. Bake for 5 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 Grill & Bake Express 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. Close the lid and flip over. Bake for 5 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 Grill & Bake Express 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. Close the lid and flip over. Bake for 5 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 Grill & Bake Express 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. Close the lid and flip over. Bake for 5 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 Grill & Bake Express 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. Close the lid and flip over. Set timer for 5 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 20
1 recipe chocolate waffles, see page 27

METHOD

- 1 Spray preheated Grill & Bake Express with nonstick baking spray.
- 2 Add 1/2 cup of plain waffle mix to one side of Grill & Bake Express and add chocolate waffle mix to the other side. Spread mixture out quickly and evenly. Close and flip. 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 Grill & Bake Express 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 Grill & Bake Express with nonstick baking spray. Spray with nonstick spray and add slightly less than 1 cup of batter to Grill & Bake Express. Quickly spread batter to edges, close and flip. 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 Grill & Bake Express 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 Grill & Bake Express 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 2 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 Grill & Bake Express with nonstick baking spray.
- 2** Scatter potatoes on waffle plate, sprinkle with onions (if desired), salt and pepper and dot with butter. Close lid and flip. Use your kitchen timer and set time for 5 - 7 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 Grill & Bake Express with nonstick baking spray.
- 2** Spread butter on 1 side of each slice of bread. Add cheeses. Place sandwich in Grill & Bake Express, close and gently press down to close and flip.
- 3** Use your kitchen timer and set time for 1 minute 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 Grill & Bake Express 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 5 minutes. Beat in eggs until completely combined.
- 3 Place 1 cup of mixture in the center of the Grill & Bake Express. DO NOT SPREAD OUT. Gently close the lid allowing the weight of the lid to spread out the dough. DO NOT FLIP THE Grill & Bake Express OVER. Mixture will rise slightly. Set timer for 5 minutes. Remove and drizzle with honey.

Recipes courtesy of Marian Getz and Debra Murray

Wamlette (Omelette)

Makes one Wamlette

INGREDIENTS

3 large eggs
1 tablespoon grated parmesan cheese
3 - 4 fresh spinach leaves, torn
Nonstick cooking spray

METHOD

- 1 Spray preheated Grill & Bake Express with nonstick baking spray.
- 2 Mix eggs, cheese and spinach with a fork in a bowl. Open Grill & Bake Express and spray both top and bottom plates with cooking spray. Pour in egg mixture and quickly spread around with fork. Close lid and turn over. Use your kitchen timer and set time for 40 seconds or to the desired doneness. Open and invert onto serving plate.

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 Grill & Bake Express 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. Close and flip. Set timer for 5 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 Grill & Bake Express 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. Close and flip. Set timer for 5 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 Grill & Bake Express 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

Recipes for Use with Grill Plates

Meatloaf Patties

Makes 4 servings

INGREDIENTS

1 pound lean ground beef
1 small yellow onion, minced
1 large egg, beaten
1 slice bread, torn into small bits
2 tablespoons whole milk
1 tablespoon yellow mustard
1/4 cup barbeque sauce
1 teaspoon dried sage
1 teaspoon kosher salt
1/4 teaspoon fresh ground black pepper
Soft buns and additional barbeque sauce for serving

METHOD

- 1 Combine all ingredients together in a mixing bowl.
- 2 Divide into 4 patties.
- 3 Preheat Grill & Bake Express with GRILL PLATES.
- 4 Grill patties 1 at a time until done, about 4 minutes each.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Crab Cakes

Makes 2 cakes

INGREDIENTS

1 slice bread, crusts removed, torn into small pieces
8 ounces jumbo lump fresh crab meat
1 green onion, minced
1 tablespoon bell pepper, minced
1 tablespoon mayonnaise
1/2 teaspoon kosher salt
1/4 teaspoon Old Bay Seasoning, if desired
2 teaspoons olive oil, for cooking

METHOD

- 1 Gently combine all ingredients, except olive oil, in a large mixing bowl.
- 2 Form mixture into 2 patties.
- 3 Place in refrigerator and chill for 20 minutes.
- 4 Preheat Grill & Bake Express with grill plates.
- 5 Brush top and bottom of grill plates lightly with olive oil.
- 6 Place a crab cake on grill plates.
- 7 Close lid, and turn with spout toward drip pan.
- 8 Bake for 5 minutes using CRISP button.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Bison Burger

Makes 2 servings

INGREDIENTS

8 ounces ground bison
Kosher salt and pepper to taste
Nonstick pan spray
Buns and condiments as desired

METHOD

- 1 Preheat Grill & Bake Express.
- 2 Shape meat into 2 patties.
- 3 Spray the grill plates with nonstick spray.
- 4 Grill each patty for 3 - 4 minutes or until desired doneness.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Sweet and Sour Pork Burgers

Makes 4 servings

INGREDIENTS

1 pound lean ground pork
1 teaspoon garlic, minced
1 teaspoon fresh ginger, minced
1 green onion, finely chopped
1 tablespoon soy sauce
1 teaspoon Thai-style hot sauce (also known as Sriracha)
or other hot sauce
4 soft buns, for serving
1 cup sweet and sour sauce, bottled or homemade

METHOD

- 1 Combine first six ingredients in a mixing bowl.
- 2 Divide mixture into 4 patties.
- 3 Preheat Grill & Bake Express.
- 4 Close lid, flip and grill each burger 4 minutes or until done.
- 5 Serve on buns with sweet & sour sauce on top and as a dip.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Turkey Burgers

Makes 2 burgers

INGREDIENTS

6 ounces lean ground turkey
2 tablespoons ricotta cheese
1 tablespoon yellow onion, minced
1 tablespoon celery, minced
1/4 teaspoon dried sage
Kosher salt and pepper for seasoning
2 tablespoons cranberry sauce or jelly
2 bibb lettuce leaves
2 whole wheat buns

METHOD

- 1 Combine first 4 ingredients and shape into 2 patties.
- 2 Preheat Grill& Bake Express.
- 3 Grill each patty for 4-5 minutes or until done.
- 4 Serve on whole wheat buns with cranberry and lettuce.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Mini - Burgers

Makes 10 mini burgers

INGREDIENTS

10 ounces lean hamburger
Kosher salt and pepper for seasoning
Small dinner rolls
Condiments as desired

METHOD

- 1 Shape meat into 10 equal balls.
- 2 Preheat Grill& Bake Express.
- 3 Grill 5 burgers at a time for 2-3 minutes or to desired doneness.
- 4 Serve with Mini Burger Buns and desired condiments.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

