

WAFFLE MAKER

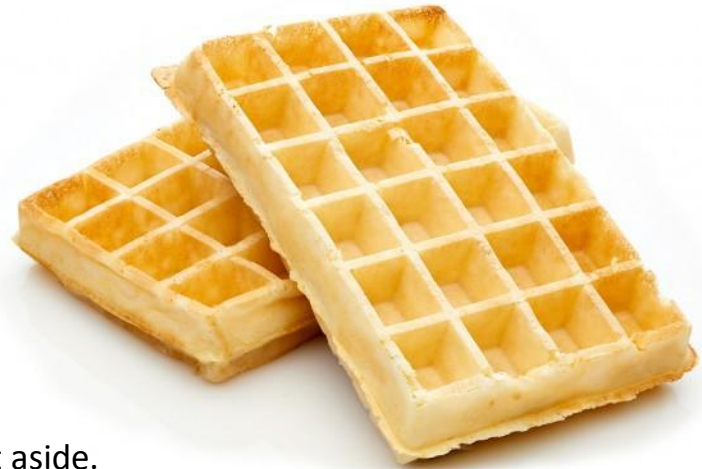
QUICK RECIPES



Quick Waffles

INGREDIENTS

2 eggs
1 1/2 teaspoons baking powder
3/4 cup milk
1 1/2 teaspoons sugar (or sugar substitute equivalent)
2 tablespoons vegetable oil
1 cup flour
1/2 teaspoon salt



DIRECTIONS

Preheat Waffle Maker
Mix flour, sugar, baking powder and salt in medium bowl; set aside.
Whisk eggs, oil, and milk in separate bowl; stir into dry ingredients until just blended.
Place batter into preheated waffle maker.
Bake 8 minutes or until done.
Remove waffles; keep warm.
Repeat with remaining batter.

Prep Time: **10 min**

Cook Time: **8 min.**

Total Time: **18 min**

Servings: **3**

Perfect Morning Waffles

INGREDIENTS

1 1/2 cups flour
2 Tbsp. sugar
1 tsp. baking powder
1/8 tsp. salt
2 eggs, lightly beaten
1 cup milk
1/3 cup butter, melted
1 teaspoon vanilla extract

Chopped Pecans (optional)
1/2 tsp. cinnamon (optional)

DIRECTIONS

Preheat Waffle Maker

Mix flour, sugar, baking powder and salt in medium bowl; set aside.

Whisk eggs, milk, butter and vanilla in separate bowl; stir into dry ingredients until just blended.

Place batter into preheated waffle maker.

Bake 8 minutes or until done.

Remove waffles; keep warm.

Repeat with remaining batter.



Prep Time: **10 min**

Cook Time: **8 min.**

Total Time: **18 min**

Servings: **4**

Banana Bread Waffles

INGREDIENTS

1 tsp baking powder
1 medium ripe banana, mashed
½ cup sugar
½ cup (1 stick) butter
½ tsp. cinnamon
1 egg, slightly beaten
1 cup flour
1/2 cup milk
1/2 tsp. salt
1 tsp, vanilla



DIRECTIONS

Preheat Waffle Maker

Combine flour, baking powder, cinnamon and salt in small bowl. Set aside.

Cream butter and brown sugar together in a medium bowl. Add milk, egg and vanilla. Mix until well blended. Add flour mixture and banana; stir until well blended.

Place batter into preheated waffle maker. Cook 8 to 10 minutes or until done. Remove waffles; keep warm.

Repeat with remaining batter.

Extra Special: Serve waffles with toasted pecans or walnuts and warm caramel sauce.

Caramel Sauce: Combine 1/4 cup caramel topping, and 1 Tbsp. butter in a small microwave safe bowl. Microwave on HIGH 30-60 sec. or until warm.

Prep Time: **10 min**

Cook Time: **8 min.**

Total Time: **18 min**

Servings: **3**

French Toast Waffles

INGREDIENTS

3 eggs, slightly beaten
½ cup of milk
2 Tbsp. melted butter
1 tsp. vanilla extract
½ tsp. ground cinnamon
5 slices thick-sliced bread
Sliced bananas
Maple syrup

DIRECTIONS

Preheat Waffle Maker

In a shallow baking dish, combine first 5 ingredients and mix well.
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Dip 1 slice of bread into egg mixture and turn it to coat both sides well.

Place bread onto preheated waffle plate and close the waffle maker Lid.

Cook 2-3 minutes or until the French toast waffle is golden brown.

Note: Do not open the waffle maker before the steaming subsides. If waffle is not fully cooked, it may split and be difficult to remove. Remove each waffle using a non-metallic spatula.

Cooked French toast waffles can be placed on a rack or on a cookie sheet in a preheated oven set to 300°F for up to 10 minutes.

Serve topped with banana slices and maple syrup.



Prep Time: **10 min**

Cook Time: **8 min.**

Total Time: **18 min**

Servings: **3**

Ham and Cheese Waffles

INGREDIENTS

1/2 cup milk
1/2 cup (1stick) butter, softened
2 eggs
1 1/2 cups flour
1 tsp. baking powder
1/8 tsp. salt
1 cup diced ham
1 cup finely shredded sharp Cheddar cheese



DIRECTIONS

Preheat Waffle Maker
Stir together flour, baking powder and salt in small bowl. Set aside.
Mix milk, butter and eggs in medium bowl.
Add flour mixture; continue mixing until blended.
Fold in ham and cheese.
Place batter into preheated waffle maker.
Bake 8 minutes or until done.
Remove waffles; keep warm.
Repeat with remaining batter.

Prep Time: **10 min**

Cook Time: **8 min.**

Total Time: **18 min**

Servings: **4**

Cinnamon Roll Waffles

INGREDIENTS

1 can refrigerated cinnamon rolls, with icing

DIRECTIONS

Preheat Waffle Maker

Place raw cinnamon roll on bottom waffle plate.

Close lid and cook 3-4 minutes.

Repeat with remaining rolls

Remove waffles

Top with icing.

Serve warm.



Prep Time: 5 min

Cook Time: 4 min.

Total Time: 9 min

Servings: 8

Waffle Tips

- Baked waffles freeze well. Cool the waffles, wrap waffles in plastic wrap or freezer bags, and freeze.
 - Packaged pancake mixes, including the whole wheat variety, make delicious waffles. Follow the package directions for waffles.
 - Waffles can be kept warm by placing them on a rack or a cookie sheet in a preheated oven set to 300°F for up to 10 minutes.
 - Never stack cooked waffles. This makes them soggy.
 - To reheat waffles, use your preheated toaster oven and set it to 350° F, for about 5 minutes.
 - Using a waffle mix? Add some excitement! Just before cooking, stir in:
 - Mashed banana
 - Chopped walnuts, macadamia nuts, toasted almonds or pecans
 - Diced fruit, such as, apples, peaches, plums or berries
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