

# Cuisinart® INSTRUCTION AND RECIPE BOOKLET



**Flip Belgian Waffle Maker**

**WAF-F30 Series**

For your safety and continued enjoyment of this product, always read the Instruction Book carefully before using.

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# IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. **Do not touch hot surfaces. Use handles and knobs.**
3. **Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.**
4. To protect against fire, electric shock, and injury to persons, **DO NOT IMMERSE CORD, PLUG, OR UNIT** in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children or individual with certain disabilities.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Cuisinart Authorized Service Facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may result in fire, electric shock, or injury to persons.
8. Do not use outdoors, or use appliance for other than its intended use.
9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Unplug the unit when finished baking waffles.
12. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL. DO NOT REMOVE THE BASE PANEL. NO USER-SERVICEABLE PARTS ARE INSIDE.**
13. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the**

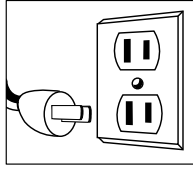
**electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

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## **POLARIZATION INSTRUCTIONS**

For your protection, the Cuisinart® Flip Belgian Waffle Maker is supplied with a polarized plug (one blade is wider than the other). To reduce the risk of fire, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician for assistance. Do not modify the plug in any way.



## **CONTENTS**

Important Safeguards.....	2
Parts and Features .....	4
Before First Use .....	5
Operating Instructions .....	5
Cleaning and Maintenance.....	5
Tips and Hints .....	6
Warranty .....	7
Recipes .....	8

## **SPECIAL CORD SET INSTRUCTIONS**

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

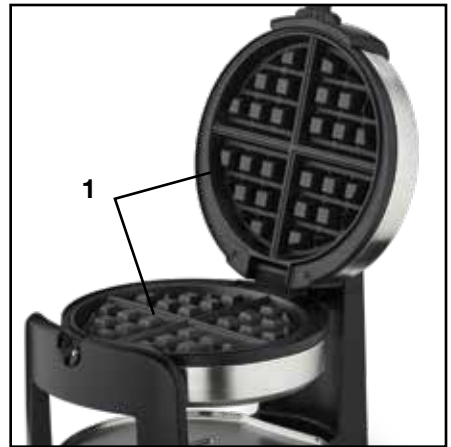
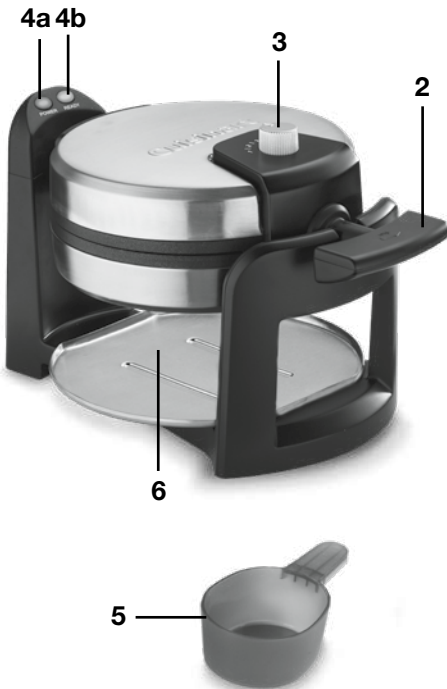
If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over. The extension cord should be for a polarized plug and outlet.

This appliance is for 120 volts only and should not be used with a converter.

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## PARTS AND FEATURES

1. **Waffle Plates** – Bake 1-inch Belgian waffles
2. **Lid Handle** – Used to rotate waffle plates 180°.
3. **Browning Control Dial** – Adjustable from temperature settings 1–5 for different batters and personal preference.
4. **Indicator Lights:**
  - a. Power light – Illuminates when the waffle maker is plugged in.
  - b. Ready light – Illuminates when the waffle plates are preheated and when the baking cycle is complete.
5. **Batter Cup** – Fill to the top with batter for perfectly measured waffles.
6. **Drip Tray** – Catches any excess batter and is removable for easy cleaning.
7. **BPA Free** (not shown)  
All materials that come in contact with food or liquid are BPA free.



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## BEFORE FIRST USE

Before using your Cuisinart® Flip Belgian Waffle Maker for the first time, remove any dust from shipping by wiping the plates with a damp cloth.

Remove all packaging and any promotional labels or stickers from your waffle maker. Be sure that all parts (listed in **Parts and Features**) of your new waffle maker have been included before discarding any packing materials. You may want to keep the box and packing materials for storage.

**NOTE:** The waffle plates have been treated with a special nonstick coating. The first time you use your waffle maker, it may have a slight odor and may smoke a bit. This is normal and common to appliances with a nonstick surface.

## OPERATING INSTRUCTIONS

1. Place the Cuisinart® Flip Belgian Waffle Maker on a clean, flat surface.
2. Plug the power cord into a standard electrical outlet.
3. To preheat your Cuisinart® Flip Belgian Waffle Maker, turn the control knob dial to your preferred setting. The Ready indicator light will light up when fully heated. (Heat-up time should take approximately four minutes for the first waffle of each baking session.)
4. After waffle maker is preheated, brush the waffle plates with a flavorless oil to thoroughly coat all surfaces. It's important that you preheat the waffle maker before seasoning or oil. Your waffle maker is now ready to bake.

**NOTE:** The waffle plates have been treated with a special nonstick coating. The first time you use your waffle maker, it may have a slight odor and may smoke a bit. This is normal and common to appliances with a nonstick surface.

5. After the waffle maker is preheated and ready for baking, open the waffle maker lid.
6. Fill the provided batter cup with batter. If using a standard measuring cup, fill to 1 cup. Pour the batter evenly across the waffle plate. Use a heatproof spatula to spread the batter evenly over the grids.
7. Close the lid and rotate the handle 180° to the right. The Ready indicator light will turn off. **NOTE:** Baking time is determined by the

browning setting chosen. It may take up to 3 minutes longer to bake your waffles on a higher setting.

8. When the waffle is baked, the Ready indicator light will turn on. Rotate the handle 180° to the left and open the lid. To remove the waffle, gently loosen the edges with a heatproof spatula. Never use stainless steel utensils, as they may damage the nonstick coating.
9. Repeat the above process if making additional waffles. It is not necessary to oil/grease the waffle grids before each new waffle.

**When you are finished baking, always unplug the power cord from the wall outlet. Allow the waffle maker to cool down completely before handling.**

The waffle plates have been treated with a special nonstick PFOA-free coating. Before the first use, we suggest you season the grids with flavorless vegetable oil. Apply oil with a paper towel or pastry brush.

## CLEANING AND MAINTENANCE

Once you have finished baking, remove plug from electrical outlet. Leave the top lid open and allow grids to cool before cleaning.

Never take your waffle maker apart for cleaning. Simply brush crumbs from grooves, and absorb any excess cooking oil by wiping with a dry cloth or paper towel. You may clean the grids by wiping with a damp cloth to prevent staining and sticking from batter or oil buildup.

**Be certain grids have cooled completely before cleaning.** If batter adheres to plates, simply pour a little cooking oil onto the baked-on batter and let stand approximately 5 minutes. This will soften the batter for easy removal.

To clean exterior, wipe with a soft, dry cloth. Never use an abrasive cleanser or harsh pad. **NEVER IMMERSIVE CORD, PLUG OR UNIT IN WATER OR OTHER LIQUIDS.**

Hand-wash drip tray.

**Maintenance:** Any other servicing should be performed by an authorized service representative.

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## TIPS AND HINTS

- Packaged waffle mixes found in most supermarkets may be used with this unit.
- For best results, we recommend filling the supplied measuring cup to the top so it will fill the waffle, unless suggested otherwise in recipes. Thinner batters may require a little less batter, and thicker batters may require a little more.
- For evenly filled waffles, pour the batter into the center of the lower plate and spread out evenly to the edges. The entire waffle plate should be filled.
- For added convenience while baking waffles, rest the measuring cup on the lip of the bowl containing the batter until the next baking cycle.
- We recommend turning the browning control dial to setting #3 when using waffle mixes and for the included recipes. If you prefer crisper, darker Belgian waffles, set the browning control higher. If you prefer lighter waffles, turn the browning control dial down.
- Belgian waffles taste best when made to order, but baked Belgian waffles may be kept warm in a 200°F oven. Place them in a baking pan or wrap them in foil while in the oven. Waffles wrapped in foil may lose their crispness.
- Baked waffles may be frozen. Allow them to cool completely, and then place them in a plastic food storage bag. Use waxed paper to keep waffles separated. Reheat in an oven, toaster or toaster oven when ready to serve.

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# WARRANTY

## Limited Three-Year Warranty

This warranty is available to U.S. consumers only. You are a consumer if you own a Cuisinart® Flip Belgian Waffle Maker that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Flip Belgian Waffle Maker will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, [www.cuisinart.com](http://www.cuisinart.com) for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

## CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

## HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Flip Belgian Waffle Maker should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, email us at <https://www.cuisinart.com/customer-care/product-return>. Or call our toll-free customer service department at 1-800-726-0190 to speak with a representative.

Your Cuisinart® Flip Belgian Waffle Maker has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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# RECIPES

Buttermilk Waffles.....	8
Belgian-Style Waffles.....	8
Liège Waffles.....	9
Overnight Yeast Waffles.....	10
Waffle Mix .....	10
Waffle Mix Waffles .....	10
Multigrain Waffles .....	11
Buckwheat Blueberry Waffles .....	11
Lemon-Poppy Seed Waffles.....	12
Ricotta-Raspberry Waffles.....	12
Gluten-Free Waffles .....	13
Banana Walnut Waffles.....	13
Pumpkin Spice Waffle.....	14
Maple Bacon Waffles.....	14
Chocolate Waffles.....	15
Matcha Waffles .....	15
French Toast Waffles .....	16
Spicy Cornmeal Waffles .....	16
Coffee Cake Waffles .....	17
Strawberry Shortcake Waffles.....	17
Chicken and Waffles.....	18
Apple Compote.....	18
Blueberry Syrup .....	19
Strawberry-Basil Sauce.....	19
Honey-Jalapeño Butter.....	19
Orange-Maple Butter.....	20
Pecan-Spice Butter .....	20
Cinnamon Roll “Waffles” .....	20
Waffle Sandwiches .....	20

## Buttermilk Waffles

Fresh, homemade waffles make breakfast a special occasion. Freeze the extras to use when time is short.

Makes 8 waffles

- 2½ cups unbleached, all-purpose flour**
- 3 tablespoons yellow cornmeal**
- 2 tablespoons granulated sugar**
- ½ teaspoon baking soda**
- ¾ teaspoon kosher salt**
- 2½ cups buttermilk**
- 3 large eggs**
- 1 teaspoon pure vanilla extract**
- ¾ cup vegetable oil**

1. Combine dry ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the remaining ingredients and whisk to combine. Add the liquid ingredients to the dry and whisk until almost smooth (some lumps are OK).
2. Preheat the waffle maker to desired setting.
3. Pour a cup of batter onto the center of the bottom waffle plate. Close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining batter.
4. For best results, serve immediately.

*Nutritional information per waffle:*

*Calories 393 (53% from fat) • carb. 37g • pro. 9g  
• fat 24g • sat. fat 3g • chol. 74mg • sod. 331mg  
• calc. 104mg • fiber 1g*

## Belgian-Style Waffles

Whipped egg whites make these waffles light, fluffy and irresistible.

Makes 8 waffles

- 2½ cups unbleached, all-purpose flour**
  - 2 tablespoons yellow cornmeal**
  - 2 tablespoons granulated sugar**
  - ½ teaspoon baking soda**
  - ½ teaspoon kosher salt**
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**3 large eggs, separated**

**2½ cups buttermilk**

**½ cup vegetable oil**

**1 teaspoon pure vanilla extract**

**Pinch cream of tartar**

**4 cups unbleached, all-purpose flour**

**1 teaspoon kosher salt**

**6 large eggs, room temperature**

**1½ teaspoons pure vanilla extract**

**1 pound (4 sticks) unsalted butter, melted and cooled slightly, plus more for brushing**

**2 cups Belgian pearl sugar**

1. Combine the first five ingredients in a large mixing bowl; whisk until well blended.
2. In either a large measuring cup or separate mixing bowl, combine the egg yolks, buttermilk, oil, and vanilla extract and whisk until well combined. Add the liquid ingredients to the dry and whisk until almost smooth (some lumps are OK).
3. Put the egg whites and cream of tartar into a separate, clean, large bowl. Using either a whisk or a hand mixer fitted with a whisk attachment, whip to medium peaks. Using a large spatula, add the whipped whites to the rest of the batter and fold to combine – be sure there are no lumps of egg white in the batter.
4. Preheat the waffle maker to desired setting.
5. Slowly pour 1 cup of batter onto the center of the bottom waffle plate. Close the waffle maker and turn clockwise to flip. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Repeat with remaining batter.
6. For best results, serve immediately.

*Nutritional information per waffle:*

*Calories 340 (44% from fat) • carb. 38g  
• pro. 9g • fat 17g • sat. fat 2g • chol. 73mg  
• sod. 306mg • calc. 190mg • fiber 1g*

## **Liège Waffles**

These decadent waffles taste like a cross between a waffle and a glazed doughnut, thanks to the use of Belgian pearl sugar. This sugar can be found in some baking aisles of specialty stores, or even some grocery stores, and it can easily be purchased online.

Makes 8 waffles

**3 tablespoons granulated sugar**

**2¼ teaspoons active, dry yeast**

**⅓ cup warm milk (preferably full-fat),  
105 F - 110 F**

1. In a small bowl, whisk the granulated sugar and yeast into the warm water and milk and let stand until foamy, about 5 to 10 minutes.
2. Put the flour and salt together in a large mixing bowl; whisk to combine (alternatively this entire process can be prepared using a stand mixer with the paddle attachment. Follow the same guidelines that follow). Make a well in the center of the bowl and add the yeast mixture. Using a hand mixer fitted with the beaters, mix on medium until shaggy, about 1 minute. Add the eggs one at a time, mixing for 20 seconds between each.
3. Combine the vanilla extract with the melted butter. While the mixer is running on low, gradually add the melted butter mixture until smooth (the batter will be thick and very sticky).
4. Cover the bowl with plastic wrap and allow to rise in a warm place until doubled in size, about 1 hour to 2 hours (batter can be prepared to this point and then refrigerated overnight. Bring to room temperature before continuing with step 5).
5. After the batter has rested, stir in the pearl sugar. Cover again and let rest for 15 minutes before cooking.
6. Gently stir the batter to deflate. Preheat the waffle maker to a medium-high setting.
7. Scoop a cup onto the center of the bottom waffle plate and spread to about 1-inch from the edge of the plate. Close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining batter. For best results, serve immediately.

*Nutritional information per serving (1/2 waffle)*

*Calories 340 (50% from fat) • carb. 49g  
• pro. 6g • fat 24g • sat. fat 15g • chol. 130mg  
• sod. 99mg • calc. 168mg • fiber 1g*

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## Overnight Yeasted Waffles

This is the more authentic way of preparing waffles. The flavor cannot be matched!

Makes 8 waffles

- 2¾ cups reduced-fat milk**
- 12 tablespoons (1½ sticks) unsalted butter, cubed**
- ¾ cups unbleached, all-purpose flour**
- 3 tablespoons yellow cornmeal**
- 3 tablespoons granulated sugar**
- 2¼ teaspoons active, dry yeast**
- 1 teaspoon kosher salt**
- 3 large eggs, lightly beaten, room temperature**
- 1½ teaspoons pure vanilla extract**

1. Put the milk and butter in a small saucepan set over medium-low heat. Once butter has melted remove and cool until just warm.
2. While the milk and butter are heating, whisk the dry ingredients together in a large mixing bowl. Gradually add the warm milk/butter mixture and whisk until smooth (Tip: Place the bowl on a damp towel to keep it stable while adding the milk/butter mixture). Add the eggs and vanilla extract and whisk until combined. Cover with plastic wrap and refrigerate at least 12 hours and up to 24 hours.
3. Preheat the Cuisinart® Flip Belgian Waffle Maker to desired setting.
4. Gently whisk batter to combine again (batter will deflate). Pour one cup of batter onto the center of the bottom waffle plate. Close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining batter.
5. For best results, serve immediately.

*Nutritional information per waffle:*

- Calories 429 (45% from fat) • carb. 47g*
- pro. 10g • fat 21g • sat. fat 12g • chol. 126mg*
- sod. 207mg • calc. 1120mg • fiber 2g*

## Waffle Mix

Having this mix at the ready will allow you to make eight full waffles at a time. Just prepare as much or as little as you need.

Makes about 7 cups of mix, enough to make 16 waffles

- 6 cups unbleached, all-purpose flour**
- 1 cup wheat germ or ground flax seeds**
- ¼ cup granulated sugar**
- 3 tablespoons baking powder**
- 1½ teaspoons kosher salt**

1. Using a whisk, combine all ingredients thoroughly in a large mixing bowl.
2. Store in an airtight container in a cool, dry place for up to 6 months. You can store mix in the freezer for ultimate freshness.

## Waffle Mix Waffles

The recipe makes enough for eight waffles, but increase it for however many mouths you need to feed. The waffles freeze well and can be reheated quickly in a toaster oven.

Makes 8 waffles

- 3½ cups Waffle Mix (previous recipe)**
- 2 cups reduced-fat milk**
- 2 large eggs, lightly beaten**
- ¼ cup vegetable oil**
- 1 teaspoon pure vanilla extract**

1. Put all the ingredients into a medium mixing bowl. Whisk until almost smooth (some lumps are OK).
2. Preheat the Cuisinart® Flip Belgian Waffle Maker to desired setting
3. Pour one cup of batter onto the center of the bottom waffle plate. Close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining batter.
4. For best results, serve immediately.

*Nutritional information per waffle:*

*Calories 309 (51% from fat) • carb. 43g  
• pro. 10g • fat 10g • sat. fat 2g • chol. 51mg  
• sod. 426mg • calc. 2328mg • fiber 3g*

## Multigrain Waffles

A great mix of whole grains. Skip the sugary syrups and top with fresh fruit.

Makes 8 waffles

- 1 cup whole-wheat flour**
- ½ cup unbleached, all-purpose flour**
- ¼ cup almond flour or almond meal (either will work)**
- ¼ cup rolled oats**
- 2 tablespoons yellow cornmeal**
- 2 tablespoons granulated sugar**
- ¾ teaspoon kosher salt**
- ½ teaspoon baking soda**
- ½ teaspoon ground cinnamon**
- 2½ cups buttermilk**
- 3 large eggs**
- 1 teaspoon pure vanilla extract**
- ⅔ cup vegetable oil**

1. Combine dry ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or a separate mixing bowl, combine the remaining ingredients and whisk until well combined. Add the liquid ingredients to the dry and whisk until almost smooth (some lumps are OK).
2. Preheat the waffle maker to desired setting.
3. Pour one cup of batter onto the center of the bottom waffle plate. Close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining batter.
4. For best results, serve immediately.

*Nutritional information per waffle:*

*Calories 352 (59% from fat) • carb. 28g  
• pro. 9g • fat 24g • sat. fat 3g • chol. 73mg  
• sod. 336mg • calc. 210mg • fiber 3g*

## Buckwheat Blueberry Waffles

Buckwheat imparts a natural nutty flavor to these waffles – they pair great with our Blueberry Syrup on page 19.

Makes 8 waffles

- 1¼ cups unbleached, all-purpose flour**
- 1 cup buckwheat flour**
- 2 tablespoons yellow cornmeal**
- 2 tablespoons granulated sugar**
- ½ teaspoon baking soda**
- ¾ teaspoon kosher salt**
- 2½ cups buttermilk**
- 3 large eggs**
- 1 teaspoon pure vanilla extract**
- ¾ cup vegetable oil**
- 1 cup fresh or frozen (do not have to be thawed) blueberries**

1. Combine dry ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the remaining ingredients, except for the blueberries, and whisk to combine. Add the liquid ingredients to the dry and whisk until some lumps still remain. Add the blueberries and gently fold into the mixture.
2. Preheat the waffle maker to desired setting.
3. Pour one cup of batter onto the center of the bottom waffle plate. Close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining batter.
4. For best results, serve immediately.

*Nutritional information per waffle:*

*Calories 397 (54% from fat) • carb. 37g  
• pro. 9g • fat 24g • sat. fat 3g • chol. 73mg  
• sod. 337mg • calc. 210mg • fiber 2g*

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## Lemon-Poppy Seed Waffles

These waffles are simply our Buttermilk Waffles with a few added ingredients. They are fresh and sweet – perfect when paired with warm maple syrup.

Makes 8 waffles

- 2½ cups unbleached, all-purpose flour**
- 2 tablespoons yellow cornmeal**
- 2 tablespoons granulated sugar**
- 1 tablespoon poppy seeds**
- ½ teaspoon baking soda**
- ¾ teaspoon kosher salt**
- 2 cups buttermilk**
- 3 large eggs**
- 1 tablespoon grated lemon zest (from about 1 medium lemon)**
- 2 tablespoons fresh lemon juice (from about ½ medium lemon)**
- 1 teaspoon pure vanilla extract**
- ¾ cup vegetable oil**

1. Combine the first six ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the remaining ingredients and whisk to combine. Add the liquid ingredients to the dry and whisk until almost smooth (some lumps are OK).
2. Preheat the waffle maker to desired setting.
3. Pour a scant cup of batter onto the center of the bottom waffle plate. Close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining batter.
4. For best results, serve immediately.

*Nutritional information per waffle:*

*Calories 394 (54% from fat) • carb. 38g  
• pro. 8g • fat 23g • sat. fat 3g • chol. 49mg  
• sod. 311mg • calc. 140mg • fiber 1g*

## Ricotta-Raspberry Waffles

The addition of ricotta to the batter makes these waffles lighter in taste. We find that raspberry is a great partner to ricotta, but almost any fruit jam will work – use your favorite.

Makes 8 waffles

- 2½ cups unbleached, all-purpose flour**
- 2 tablespoons yellow cornmeal**
- 2 tablespoons granulated sugar**
- ½ teaspoon baking soda**
- ½ teaspoon kosher salt**
- 2 cups buttermilk**
- 3 large eggs**
- 1 teaspoon pure vanilla extract**
- ¾ cup vegetable oil**
- 1 tablespoon raspberry jam/preserves (preferably seedless)**
- <sup>2</sup>/<sub>3</sub> cup ricotta**
- 1 cup fresh raspberries**

1. Combine dry ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the buttermilk, eggs, vanilla extract and oil; whisk to combine. Add the liquid ingredients to the dry and whisk until some lumps remain.
2. Stir the raspberry jam/preserves into the ricotta, dollop over the batter; add the raspberries and gently fold into the batter.
3. Preheat the waffle maker to desired setting.
4. Pour a scant cup of batter onto the center of the bottom waffle plate. Close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining batter.
5. For best results, serve immediately.

*Nutritional information per waffle:*

*Calories 473 (29% from fat) • carb. 41g  
• pro. 12g • fat 29g • sat. fat 6g • chol. 91mg  
• sod. 262mg • calc. 267mg • fiber 2g*

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## Gluten-Free Waffles

Just like our Buttermilk Waffles, but without the gluten, these are light and crispy. They are extra decadent when served with fruit and maple syrup.

Makes 8 waffles

- 3 cups rice flour**
- ½ cup tapioca starch**
- ¼ cup milk powder**
- ¼ cup granulated sugar**
- 1 tablespoon baking powder**
- 1 teaspoon kosher salt**
- 2½ cups buttermilk**
- 2 large eggs**
- 1 teaspoon pure vanilla extract**
- ⅔ cup vegetable oil**

1. Combine dry ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the remaining ingredients and whisk to combine. Add the liquid ingredients to the dry and whisk until almost smooth (some lumps are OK).
2. Preheat the waffle maker to desired setting.
3. Pour a scant cup of batter onto the center of the bottom waffle plate. Close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining batter.
4. For best results, serve immediately.

*Nutritional information per waffle:*

*Calories 479 (40% from fat) • carb. 64g  
• pro. 9g • fat 21g • sat. fat 2g • chol. 50mg  
• sod. 435mg • calc. 1220mg • fiber 1g*

## Banana Walnut Waffles

Classic waffle for a weekend brunch. Be sure to use very ripe bananas for the best flavor.

Makes 8 waffles

- 2½ cups unbleached, all-purpose flour**
- 3 tablespoons yellow cornmeal**
- 2 tablespoons packed light brown sugar**
- ½ teaspoon baking soda**
- ¾ teaspoon kosher salt**
- ¼ teaspoon ground cinnamon**
- 2 cups buttermilk**
- 3 large eggs**
- 1 teaspoon pure vanilla extract**
- 1 cup mashed banana (about 2 to 3 medium, RIPE bananas)**
- ¾ cup vegetable oil**
- ½ cup chopped, toasted walnuts**

1. Combine dry ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the buttermilk, eggs, vanilla extract, mashed banana, and oil; whisk to combine (be sure the banana is well blended. If there are any lumps, they can be smoothed out by using a stick or countertop blender, or a food processor). Add the liquid ingredients to the dry and whisk until some lumps remain. Fold in the walnuts.
2. Preheat the waffle maker to desired setting.
3. Pour a scant cup of batter onto the center of the bottom waffle plate. Close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining batter.
4. For best results, serve immediately.

*Nutritional information per waffle:*

*Calories 451 (52% from fat) • carb. 45g  
• pro. 9g • fat 27g • sat. fat 3g • chol. 72mg  
• sod. 275mg • calc. 194mg • fiber 3g*

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## Pumpkin Spice Waffles

An obvious choice for the fall months, made even more so when topped with the Apple Compote (page 18) or the Pecan Spice Butter (page 20).

Makes 8 waffles

- 2½ cups unbleached, all-purpose flour**
- 3 tablespoons packed light brown sugar**
- 2 tablespoons yellow cornmeal**
- ¾ teaspoon baking powder**
- ½ teaspoon baking soda**
- ¾ teaspoon kosher salt**
- ¾ teaspoon ground cinnamon**
- ¼ teaspoon ground nutmeg**
- ¼ teaspoon ground allspice**
- 2 cups buttermilk**
- 1½ cups pumpkin purée**
- 2 large eggs**
- 1 teaspoon pure vanilla extract**
- ⅔ cup vegetable oil**
- ¼ cup finely chopped candied ginger, optional**

1. Combine dry ingredients (through to the allspice) in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the buttermilk, pumpkin purée, eggs, vanilla extract, and oil; whisk to combine. Add the liquid ingredients to the dry and whisk until some lumps remain. Add the candied ginger to the batter, if using, and gently fold into the batter.
2. Preheat the waffle maker to desired setting.
3. Pour one cup of batter onto the center of the bottom waffle plate and spread slightly, no closer than 1 inch from the edge of the plate. Close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining batter.
4. For best results, serve immediately.

*Nutritional information per waffle:*

- Calories 382 (49% from fat) • carb. 41g**
- pro. 8g • fat 21g • sat. fat 2g • chol. 49mg**
- sod. 313mg • calc. 433mg • fiber 3g**

## Maple Bacon Waffles

After a few different attempts, it was determined that maple sugar imparted the best maple flavor.

It can be found in most baking aisles of grocery stores, and is available online. If it cannot be found, a combination of light brown sugar (2 tablespoons) and pure maple syrup (¼ cup) can be substituted, but the maple flavor will be slightly muted.

Makes 8 waffles

- 2½ cups unbleached, all-purpose flour**
- ¼ cup maple sugar**
- 2 tablespoons yellow cornmeal**
- ½ teaspoon baking soda**
- ½ teaspoon kosher salt**
- 2½ cups buttermilk**
- 3 large eggs**
- ½ teaspoon pure vanilla extract**
- ⅔ cup vegetable oil**
- 8 slices cooked bacon, crumbled (about ¾ cup once crumbled)**

1. Combine dry ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the buttermilk, eggs, vanilla extract and oil; whisk to combine. Add the liquid ingredients to the dry and whisk until some lumps remain. Add the crumbled bacon and gently fold into the batter.
2. Preheat the waffle maker to desired setting.
3. Pour a scant cup of batter onto the center of the bottom waffle plate. Close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining batter.
4. For best results, serve immediately.

*Nutritional information per waffle:*

- Calories 425 (53% from fat) • carb. 40g**
- pro. 11g • fat 25g • sat. fat 4g • chol. 80mg**
- sod. 416mg • calc. 193mg • fiber 1g**

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## Chocolate Waffles

Kids will love having chocolate for breakfast, but these waffles also make a delicious dessert when topped with whipped cream or ice cream and berries.

Makes 8 waffles

- 2½ cups unbleached, all-purpose flour**
- ½ cup granulated sugar**
- ⅔ cup unsweetened cocoa powder, sifted**
- 1 teaspoon baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon kosher salt**
- ½ teaspoon ground cinnamon**
- 2½ cups buttermilk**
- 3 large eggs**
- 1 teaspoon pure vanilla extract**
- ½ cup vegetable oil**
- ½ cup semisweet mini chocolate morsels**
- ½ cup mini marshmallows, optional**

1. Combine the dry ingredients, through to the cinnamon, in a large mixing bowl; whisk to blend. In either a large measuring cup or separate mixing bowl, combine the liquid ingredients and whisk to combine. Add the liquid ingredients to the dry and whisk until almost smooth (some lumps are OK). Fold in the morsels and mini marshmallows, if using.
2. Preheat the waffle maker to desired setting.
3. Pour a scant cup of batter onto the center of the bottom waffle plate. Close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining batter.
4. For best results, serve immediately.

*Nutritional information per waffle:*

**Calories 494 (43% from fat) • carb. 57g**  
**• pro. 9g • fat 22g • sat. fat 5g • chol. 73mg**  
**• sod. 318mg • calc. 532mg • fiber 4g**

## Matcha Waffles

The matcha flavor in these waffles is subtle, yet a welcome addition. You can use either the sweetened variety, usually reserved for lattes or desserts, or the pure green matcha powder. Both work very well.

Makes 6 waffles

- 2½ cups unbleached, all-purpose flour**
- 3 tablespoons yellow cornmeal**
- ¼ cup granulated sugar**
- ½ teaspoon baking soda**
- ¾ teaspoon kosher salt**
- 2½ cups buttermilk**
- ¼ cup matcha powder (sweetened or not)**
- 1 teaspoon pure vanilla extract**
- 3 large eggs**
- ¾ cup vegetable oil**

1. Combine the first five ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the buttermilk, matcha, and vanilla extract and slowly whisk until it is completely smooth (you want to be sure there are no lumps of the matcha). Once that is blended, whisk in the eggs and oil.
2. Add the liquid ingredients to the dry and whisk until almost smooth (some lumps are OK).
3. Preheat the waffle maker to desired setting.
4. Pour a scant cup of batter onto the center of the bottom waffle plate. Close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining batter.
5. For best results, serve immediately.

*Nutritional information per waffle:*

**Calories 565 (51% from fat) • carb. 57g**  
**• pro. 12g • fat 32g • sat. fat 3g • chol. 97mg**  
**• sod. 390mg • calc. 257mg • fiber 2g**

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## French Toast Waffles

A fun twist on French toast. We recommend a lower setting for these “waffles,” so not to dry out the bread while cooking.

Makes 8 waffles

- 6 large eggs**
- 1½ cups milk (any variety, nondairy OK)**
- 1 tablespoon pure vanilla extract**
- 2 tablespoons pure maple syrup**
- 1 teaspoon ground cinnamon**
- 1–2 pinches ground nutmeg**
- 1–2 pinches kosher salt**
- 8 slices soft bread, preferably challah or brioche**

1. In a large mixing bowl, combine all of the ingredients, except for the bread, and whisk well.
2. Pour the batter into a shallow bowl or a 13x9-inch baking pan. Dip the bread in the batter and allow to soak on both sides for a few minutes (just add as much bread as fits in one layer).
3. Preheat the waffle maker to Setting 2 or 3.
4. Place one piece of the soaked bread on the waffle plate. Slowly close the waffle maker and turn clockwise to flip. While French toast is baking, add more bread to soak in the batter.
5. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining soaked bread. For best results, serve immediately.

*Nutritional information per waffle  
(prepared with nonfat milk):*

*Calories 164 (32% from fat) • carb. 21g  
• pro. 6g • fat 32g • sat. fat 1g • chol. 161mg  
• sod. 89mg • calc. 31mg • fiber 0g*

## Spicy Cornmeal Waffles

These crispy, savory waffles are good to serve with soup or your favorite chili in place of cornbread or muffins. You may also try them with scrambled eggs and bacon for brunch.

Makes 8 waffles

- 2 cups yellow cornmeal**
- 1 cup unbleached, all-purpose flour**
- 1 tablespoon granulated sugar**
- ¾ teaspoon kosher salt**
- ½ teaspoon baking soda**
- 2½ cups buttermilk**
- 3 large eggs**
- ⅔ cup vegetable oil**
- ⅓ cup pickled jalapeños, finely chopped**

1. Combine the dry ingredients in a large mixing bowl; whisk to blend. In either a large measuring cup or separate mixing bowl, combine the liquid ingredients and whisk to combine. Add the liquid ingredients to the dry and whisk until some lumps remain. Fold in the chopped jalapeños.
2. Preheat the waffle maker to Setting 5.
3. Pour a scant cup of batter onto the center of the bottom waffle plate. Close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining batter.
4. For best results, serve immediately.

*Nutritional information per waffle:*

*Calories 396 (50% from fat) • carb. 42g  
• pro. 9g • fat 23g • sat. fat 3g • chol. 73mg  
• sod. 341mg • calc. 194mg • fiber 3g*



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# Coffee Cake Waffles

Here we take one of our favorite coffee cakes and quickly bake it into a waffle. This will work for just about any quick bread, such as a banana or zucchini bread batter. Box mixes work great, too!

Makes 4 waffles

## Cinnamon Swirl:

- ½ cup toasted walnuts, chopped**
- ¼ cup granulated sugar**
- 1 tablespoon ground cinnamon**
- Pinch kosher salt**

## Cake:

- 1¾ cups unbleached, all-purpose flour**
- ½ teaspoon kosher salt**
- ½ teaspoon baking powder**
- ¼ teaspoon baking soda**
- 8 tablespoons (1 stick) unsalted butter, cut into 4 pieces, room temperature, plus more for pan**
- ½ cup granulated sugar**
- ¼ cup packed light brown sugar**
- 2 large eggs, room temperature**
- 1 teaspoon pure vanilla extract**
- 1 cup plain Greek yogurt, preferably full fat**

1. Put the Cinnamon Swirl ingredients into a small mixing bowl. Whisk to combine.
2. Put the flour, salt, baking powder and soda into a medium mixing bowl. Whisk to fully combine.
3. Put the butter and sugars into a large mixing bowl, or in the bowl of a stand mixer. Mix, with the beaters or paddle, until light and creamy. Gradually add the eggs, one at a time, and then the vanilla extract and the yogurt. Add the dry ingredients in two additions and be sure to mix gently, but thoroughly. Fold in the Cinnamon Swirl.
4. Preheat the waffle maker to Setting 5.
5. Scoop about a cup of batter onto the center of the bottom waffle plate and spread to no more than 1 inch from the edge of the plate.

Slowly close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining batter. For best results, serve immediately

*Nutritional information per quarter waffle:*

*Calories 245 (41% from fat) • carb. 31g • pro. 5g  
• fat 11g • sat. fat 5g • chol. 51mg • sod. 161mg  
• calc. 50mg • fiber 1g*

# Strawberry Shortcake Waffles

For a more classic presentation, use the Buttermilk Waffle recipe on page 8. If you are in the mood for a bit more of an indulgence, use the Chocolate Waffle recipe, page 15, for those chocolate lovers.

Makes 4 servings

- 1 quart fresh strawberries, hulled and sliced**
- 3 tablespoons granulated sugar**
- Pinch kosher salt**
- 1 cup heavy cream**
- 3 tablespoons confectioners' sugar, plus more for serving (if desired)**
- ½ teaspoon pure vanilla extract**
- Pinch kosher salt**
- 2 prepared waffles**

1. In a medium mixing bowl, stir the strawberries, granulated sugar, and pinch of salt together. Put aside to macerate until ready to serve.
2. In a large mixing bowl combine the heavy cream, confectioners' sugar, vanilla extract, and salt. Using a hand mixer fitted with the whisk attachment, whisk until medium-soft peaks are achieved. Reserve.
3. To serve, quarter each waffle. You can serve two quarters, or more, depending on the desired serving size. Top with whipped cream, then some of the macerated strawberries. Drizzle a bit of the juice from the strawberries (collected at the bottom of the mixing bowl) over the strawberries. Dust with confectioners' sugar if desired. For each waffle, you should

need only about 1/3 cup of the whipped cream and 1/3 cup of the strawberries.

*Nutritional information per serving:*

*Calories 472 (61% from fat) • carb. 46g  
• pro. 5g • fat 29g • sat. fat 13g • chol. 116mg  
• sod. 335mg • calc. 420mg • fiber 4g*

## Chicken and Waffles

This is a Southern staple in many households that you can easily make for your family. The chicken is best when marinated overnight, but if you are in a hurry, you can marinate it for a minimum of 3 hours.

Makes 8 servings

### Fried Chicken:

- 2 cups buttermilk**
- 1 tablespoon hot sauce**
- 1 tablespoon Dijon-style mustard**
- 1½ teaspoons kosher salt, divided**
- 1½ teaspoons freshly ground black pepper, divided**
- 8 boneless, skinless chicken breasts (about 1½ pounds), pounded thin**
- 2 cups unbleached, all-purpose flour**
- 1½ teaspoons baking powder**
- 1 teaspoon paprika**
- Oil for frying (such as vegetable, canola or grapeseed)**
- 4 prepared Spicy Cornmeal Waffles (page 16), kept warm**

1. In a medium, non-reactive bowl, stir together the buttermilk, hot sauce, mustard, 1 teaspoon salt and 1 teaspoon freshly ground pepper. Add the chicken pieces and coat well with buttermilk mixture. Refrigerate overnight.
2. In a shallow mixing bowl, mix together the flour, baking powder, paprika and remaining salt and pepper.
3. Preheat the Cuisinart® Compact Deep Fryer to 375°F.\* While the oil is heating, line a baking pan with paper towels and insert a cooling rack inside the pan; reserve.

4. While the oil is heating, remove chicken from buttermilk mixture, and lightly coat each chicken piece evenly with the flour mixture, tapping away any excess.

5. Fry chicken in batches, about 3 minutes per side. Internal temperature of chicken should register 170°F. Transfer to prepared cooling rack.

6. To serve, quarter each waffle and serve 2 quarters with one piece of fried chicken and maple syrup on the side.

\*If you do not have a deep fryer, the chicken can easily be fried on the stovetop. In a large sauté pan, add about 1 inch of oil and set the pan over medium-high heat. Using a deep-fat thermometer, bring oil to 375°F. Fry the chicken in batches, about 2 pieces at a time. You do not want to crowd the pot or the oil will cool down too much and not fry well. Fry, flipping once, until chicken is nicely browned, about 4 minutes per batch. Chicken should have an internal temperature of 170°F. Transfer chicken to the prepared cooling rack.

*Nutritional information per serving:*

*Calories 444 (29% from fat) • carb. 46g  
• pro. 34g • fat 13g • sat. fat 2g • chol. 104mg  
• sod. 690mg • calc. 181mg • fiber 3g*

## Apple Compote

A not-too-sweet waffle topping that is best served warm.

Makes about 3 cups

- 4 medium to large apples (about 1 pound), peeled, cored and cut into ½-inch pieces**
- 2 tablespoons granulated sugar**
- 2 tablespoons water**
- 1 tablespoon fresh lemon juice**
- ½ teaspoon pure vanilla extract**
- ¼ teaspoon kosher salt**
- 1 cinnamon stick**

1. Put all ingredients in a medium to large saucepan set over medium-low heat. Partially cover bring mixture to a simmer; and then reduce heat to low to allow to cook down

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slightly, about 30 minutes. Apples should be knife-tender, but still maintaining their shape.

2. Remove from heat and allow to cool slightly. Remove cinnamon stick and serve warm or chilled.

*Nutritional information per serving (¼ cup):*  
*Calories 27 (2% from fat) • carb. 7g • pro. 0g*  
*• fat 0g • sat. fat 0g • chol. 0mg • sod. 12mg*  
*• calc. 4mg • fiber 1g*

## Blueberry Syrup

A welcome change-up from regular maple syrup – the color of the syrup adds nice color to any breakfast plate.

Makes about 1<sup>2</sup>/<sub>3</sub> cups (1¼ cups if strained)

- 1 cup pure maple syrup**
- 1½ cups fresh blueberries**
- Pinch kosher salt**
- Pinch grated orange zest (optional)**

1. Put all ingredients in a small saucepan set over medium heat. Bring to a boil and then reduce heat to maintain a strong simmer to allow the mixture to thicken slightly, about 5 minutes.
2. Strain, if desired, and serve.

*Nutritional information per serving (2 tablespoons):*  
*Calories 69 (1% from fat) • carb. 18g • pro. 0g*  
*• fat 0g • sat. fat 0g • chol. 0mg • sod. 13mg*

## Strawberry-Basil Sauce

A fresh alternative to maple syrup. This sauce is a delicious topper for most waffles. Have leftovers? Serve over vanilla ice cream for dessert!

Makes about 2 cups

- 1 pound (4 cups) fresh strawberries, hulled and quartered**
- 1 tablespoon water**
- 2 tablespoons pure maple syrup**
- 1 teaspoon fresh lemon juice**
- Pinch kosher salt**
- 1 large sprig fresh basil**

1. Put all ingredients into a medium saucepan set over medium-low heat. Partially cover, and bring to a simmer and then reduce heat to low to allow mixture to cook down slightly, about 20 to 25 minutes. Strawberries should be very soft.
2. Remove from heat and allow to cool to room temperature.
3. Once cool, remove basil and blend until smooth, either using a stick blender directly in the pot, or transfer to a countertop blender.

*Nutritional information per serving (2 tablespoons):*  
*Calories 16 (5% from fat) • carb. 4g • pro. 0g*  
*• fat 0g • sat. fat 0g • chol. 0mg • sod. 10mg*  
*• calc. 7mg • fiber 0g*

## Honey-Jalapeño Butter

The combination of sweet and hot is executed perfectly in this compound butter. Excellent on our savory Spicy Cornmeal Waffles, but we also find that it is a great way to dress up the plain varieties as well.

Makes ½ cup

- ¼ jalapeño, seeded and halved**
- 8 tablespoons (1 stick) unsalted, GOOD quality butter, room temperature, cut into 1-inch pieces**
- 2 tablespoons honey**
- Pinch kosher salt**

1. Put the jalapeño into the work bowl of a mini chopper fitted with the chopping blade, or food processor. Process until finely chopped. Scrape down sides of the bowl and add the remaining ingredients. Process until combined, about 30 seconds, stopping to scrape down as needed.
2. Remove butter from the bowl and place on a sheet of waxed paper. With the aid of the paper, form the butter into a log. Roll and wrap well in plastic wrap. Butter can either be refrigerated, if using within 2 weeks, or frozen up to 1 month.

*Nutritional information per serving (2 tablespoons):*  
*Calories 115 (85% from fat) • carb. 4g • pro. 0g*  
*• fat 11g • sat. fat 7g • chol. 30mg • sod. 18mg*  
*• calc. 24mg • fiber 0g*

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## Orange-Maple Butter

Compound butters are very versatile and add a nice touch to a number of dishes. This sweet butter is delicious when spread on any number of the preceding waffles, but it's also perfect for dressing up a piece of toast.

Makes ½ cup

- 8 tablespoons (1 stick) unsalted, GOOD quality butter, room temperature, cut into 1-inch pieces**
- 2 tablespoons maple syrup**
- Zest of 1 large orange (about 1 tablespoon grated)**
- Pinch kosher salt**

1. Put all ingredients into the work bowl of a mini chopper fitted with the chopping blade, or food processor. Process until fully combined, about 30 seconds, stopping to scrape down as needed.
2. Remove butter from the bowl and place on a sheet of waxed paper. With the aid of the paper, form the butter into a log. Roll and wrap well in plastic. Butter can either be refrigerated, if using within 2 weeks, or frozen up to 1 month.

*Nutritional information per serving (1 tablespoon):*

- Calories 114 (87% from fat) • carb. 4g*
- pro. 0g • fat 11g • sat. fat 7g • chol. 30mg*
- sod. 18mg • calc. 6mg • fiber 0g*

## Pecan-Spice Butter

This spiced butter, served on top of waffles with the Apple Compote (page 18), makes for the perfect fall treat.

Makes about ⅔ cup

- ⅓ cup toasted, cooled pecans**
- 8 tablespoons (1 stick) unsalted, GOOD quality butter, room temperature, cut into 1-inch pieces**
- 1 tablespoon maple syrup**
- ½ teaspoon ground cinnamon**
- Pinch ground nutmeg**
- Pinch kosher salt**

1. Put the cooled pecans into the work bowl of a mini chopper fitted with the chopping blade, or food processor. Pulse to finely chop. Add the remaining ingredients and process until fully combined, about 30 seconds, stopping to scrape down as needed.
2. Remove butter from the bowl and place on a sheet of waxed paper. With the aid of the paper, form the butter into a log. Roll and wrap well in plastic wrap. Butter can either be refrigerated, if using within 2 weeks, or frozen up to 1 month.

*Nutritional information per serving (1 tablespoon):*

- Calories 108 (92% from fat) • carb. 2g*
- pro. 0g • fat 11g • sat. fat 6g • chol. 24mg*
- sod. 15mg • calc. 6mg • fiber 0g*

## Other “waffle” suggestions:

### Cinnamon Roll “Waffles”

Use packaged cinnamon roll dough to make cinnamon roll “waffles.” Simply use the refrigerated dough and roll one raw cinnamon roll to just about the size of the waffle plate, no more than ½ inch in thickness. Slowly close the waffle maker and turn clockwise to flip. When the waffle is ready, carefully open the waffle maker and remove baked waffle. Repeat with remaining dough. For best results, serve immediately.

### Waffle Sandwiches

Turn leftover, or fresh waffles into a breakfast sandwich. Using two quarters of a waffle, top one quarter with a desired filling, such as a fried egg and cheese, ham and cheese, peanut butter and banana, or even just some berry jam. Top with another quarter of a waffle and serve. It is best if the waffle quarters are warm, which can be done on a light setting in a toaster or toaster oven.







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