



PREMIERE WAFFLE MAKER

Your Guide to World-Class Waffles





HEALTHY COOKING STARTS WITH GREENPAN

**This cutting-edge coating brings healthy
ceramic nonstick to the countertop.**

Our Thermolon™ Volt coating is free of PFAS, PFOA, lead, and cadmium to bring healthy, toxin-free cooking anywhere with an outlet. Specially designed to withstand the strain of modern appliances, this diamond-infused ceramic nonstick doesn't break down the way traditional coatings do. It's extra tough, cleans easily, and makes any meal healthier.

We are proud of the things we don't put in
our kitchen appliances.

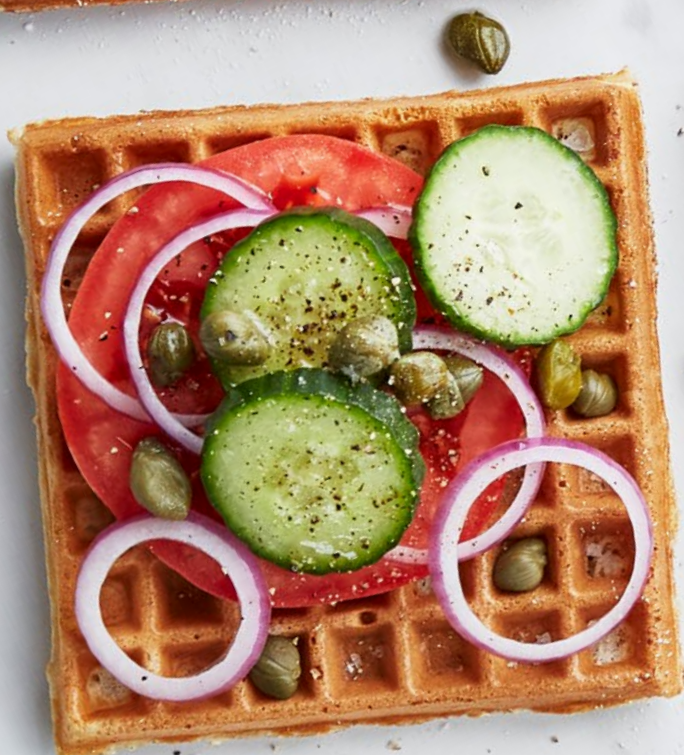


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CLASSIC WAFFLES

Start your weekend with a smile—our classic waffles make the perfect blank canvas for fresh fruit or compote, toasted nuts, honey, syrup (maple or chocolate), nut butter, Nutella, whipped cream, and more.

SERVINGS: 8

PREP TIME: 15 MINS

COOK TIME: 10 MINS

INGREDIENTS

- 1 $\frac{3}{4}$ cup milk or buttermilk, warmed
- 2 large eggs, at room temperature
- 1 stick butter, melted
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 tablespoons granulated sugar
- 2 teaspoons baking powder
- 1 teaspoon salt

RECIPE

1. Mix the wet ingredients—In a medium bowl, whisk together the milk, eggs, melted butter, and vanilla.
2. Mix the dry ingredients—In a large bowl, whisk together the flour, sugar, baking powder, and salt.
3. Make the batter—Pour wet ingredients into bowl with dry ingredients. Stir to combine evenly. Batter will be lumpy, but resist the urge to over-mix. Let batter sit while you preheat your GreenPan Waffle Maker.
4. Prep the waffle maker—Preheat oven to 200°F. Fit your GreenPan Waffle Maker with Classic plates and turn dial to Classic setting. Turn light/dark dial to select shading. (You may want to err on the lighter side and adjust the dial to add more time, if needed.) Press texture button to choose from fluffy to crunchy. When preheat is complete, a beep will sound and “Preheat” will no longer appear on display.
5. Make the waffles—Pour about half the waffle batter onto the center of lower plate. Working quickly, use a spatula to distribute batter evenly. Close lid. When three beeps sound, waffles are done. Use non-scratch utensils or tongs to transfer waffles to a baking sheet. Place in preheated oven to keep warm. Repeat with remaining batter. Serve warm.

QUICK TIPS

Try Savory Waffles—Leave out the sugar and vanilla and add toppings like fried chicken, bacon jam, shredded cheese, avocados, poached eggs, or sautéed mushrooms.

Don't Skip a Step—Mixing warm melted butter with straight-from-the-fridge milk turns butter into clumps that won't mix evenly into batter.

Super-Crunchy Variation—Double the milk for ultra-thin, crunchy waffles that taste delicious slathered with PB&J or served with everything from ice cream to afternoon tea.batter.

BELGIAN WAFFLES

What’s the secret to making light and crispy Belgian waffles? We add a little cornstarch to the mix and fold in whipped egg whites. Dress them up with a bit of butter and a drizzle of warm maple syrup and get set to fall in love with waffles all over again.

SERVINGS: 10
PREP TIME: 20 MINS
COOK TIME: 15 MINS

- INGREDIENTS**
- 1 ½ cups all-purpose flour
 - ½ cup cornstarch
 - 1 teaspoon baking powder
 - ½ teaspoon baking soda
 - 1 teaspoon salt
 - 2 cups milk, warmed
 - 1 stick butter, melted
 - 1 ½ teaspoons vanilla extract
 - 2 eggs, whites and yolks separated
 - 1 tablespoon granulated sugar

RECIPE

1. Mix the batter—In a large bowl, whisk together flour, cornstarch, baking powder, baking soda, and salt. In a separate bowl, mix warm milk, melted butter, egg yolks, and vanilla extract. Pour wet mixture into dry mixture and mix with spatula or wooden spoon. Batter will be lumpy—resist the urge to over-mix.
2. Whip the egg whites—Add egg whites to a medium bowl and whip with an electric mixer until foamy. Add granulated sugar and continue whipping to stiff peaks.
3. Finish the batter—Gently fold whipped egg whites into batter until fully incorporated. At this point, batter will look silky smooth, but you may still see a few lumps. Set aside to rest while waffle iron preheats.
4. Prep the waffle maker—Preheat oven to 200°F. Fit your GreenPan Waffle Maker with Belgian plates and turn dial to Belgian setting. Turn light/dark dial to select shading. (You may want to err on the lighter side and adjust the dial to add more time, if needed.) Press texture button to choose from fluffy to crunchy. When preheat is complete, a beep will sound and “Preheat” will no longer appear on display.
5. Make the waffles—Ladle waffle batter generously onto the center of lower plate. Working quickly, use a spatula to distribute batter evenly. (Add more batter, if needed.) Close lid. When three beeps sound, waffles are done. Use non-scratch utensils or tongs to transfer waffles to a baking sheet. Place in preheated oven to keep warm. Repeat with remaining batter. Serve warm.

QUICK TIPS

Add-Ins for Extra Deliciousness—mix in anything from chocolate chips and toasted nuts to mashed bananas and candied ginger. Yum!

Make Ahead—Layer waffles with wax paper and freeze in an air-tight container. Reheat frozen waffles in toaster, toaster oven, or on a cookie sheet in a 350°F oven.





BELGIAN WAFFLES WITH BANANAS, GRANOLA & MAPLE SYRUP

Take classic Belgian waffles over the top with sliced bananas, warm maple syrup, and the unexpected crunch of granola. Add in some toasted nuts, if you like, and a dusting of powdered sugar and discover your new favorite breakfast—or dinner.

SERVINGS: 10
PREP TIME: 20 MINS
COOK TIME: 15 MINS
INGREDIENTS

For the waffles

- 1 ½ cups all-purpose flour
- ½ cup cornstarch
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 2 cups milk, warmed
- 1 stick butter, melted
- 1 ½ teaspoons vanilla extract
- 2 eggs, whites and yolks separated
- 1 tablespoon granulated sugar

For serving

- 3 bananas, sliced
- Warm maple syrup
- Your favorite granola
- Toasted nuts
- Powdered sugar

RECIPE

1. Mix the batter—In a large bowl, whisk together flour, cornstarch, baking powder, baking soda, and salt. In a separate bowl, mix warm milk, melted butter, egg yolks, and vanilla extract. Pour wet mixture into dry mixture and mix with spatula or wooden spoon. Batter will be lumpy—resist the urge to over-mix.
2. Whip the egg whites—Add egg whites to a medium bowl and whip with an electric mixer until foamy. Add granulated sugar and continue whipping to stiff peaks.
3. Finish the batter—Gently fold whipped egg whites into batter until fully incorporated. At this point, batter will look silky smooth, but you may still see a few lumps. Set aside to rest while waffle iron preheats.
4. Prep the waffle maker—Preheat oven to 200°F. Fit your GreenPan Waffle Maker with Belgian plates and turn dial to Belgian setting. Turn light/dark dial to select shading. (You may want to err on the lighter side and adjust the dial to add more time, if needed.) Press texture button to choose from fluffy to crispy. When preheat is complete, a beep will sound and “Preheat” will no longer appear on display.
5. Make the waffles—Ladle waffle batter generously onto the center of lower plate. Working quickly, use a spatula to distribute batter evenly. (Add more batter, if needed.) Close lid. When three beeps sound, waffles are done. Use non-scratch utensils or tongs to transfer waffles to a baking sheet. Place in preheated oven to keep warm. Repeat with remaining batter. Serve warm.
6. Garnish and serve—Divide waffles between individual plates and top with banana slices. Add a drizzle of warm maple syrup and a generous sprinkling of your favorite granola and toasted nuts. Dust with powdered sugar and serve warm.

QUICK TIPS

Go (Fried) Bananas—Add a pat of butter to a skillet over medium heat. Sprinkle a tablespoon or so of coarse sugar evenly over the pan. When butter is bubbling, add banana slices and cook for 1 to 2 minutes. Flip slices and cook for another minute or so. Serve warm.

Give it a Rest! Letting waffle batter rest before cooking gives milk time to dissolve lumps & allows gluten to relax, ensuring lighter, fluffier waffles.

LIEGE WAFFLES

Our buttery, yeast-risen batter dotted with Belgian pearl sugar delivers vanilla waffles with a crispy, caramelized exterior—no syrup needed, but don’t let that stop you if you love extra sweetness.

SERVINGS: 10
PREP TIME: 20 MINS + 2 HRS RISING
COOK TIME: 15 MINS

- INGREDIENTS**
- ¾ cup warm milk (about 100°F)
 - 1 ½ tablespoons brown sugar
 - 1 package active dry yeast (2 ¼ teaspoons)
 - 3 eggs, at room temperature
 - ¾ cup butter (1 ½ sticks), softened
 - 2 teaspoons vanilla extract
 - 3 cups all-purpose flour
 - 1 teaspoon kosher salt
 - 1 cup pearl sugar

- RECIPE**
1. Proof the yeast—Add warm milk to a small bowl. Sprinkle on sugar and yeast and stir to combine. Let stand until the mixture is foamy, about 5 to 10 minutes.
 2. Start the batter—In the bowl of a standing mixer fitted with the paddle attachment, mix together flour and salt, then make a well in the center. Pour yeast mixture into the well, then mix at medium speed for about 1 minute. Add eggs one at a time, till each is incorporated. Stir vanilla into melted butter. Keep mixer at medium-low speed while gradually drizzling in the butter. When all the butter is mixed in, batter will be thick and sticky.
 3. Proof the batter—Remove bowl from mixer, cover with a kitchen towel or plastic wrap, and set in a warm place until doubled in size, about 1 ½ to 2 hours.
 4. Add the sugar—Stir or knead pearl sugar into risen batter. Cover and rest for about 15 minutes.
 5. Prep the waffle maker—Preheat oven to 200°F. Fit your GreenPan Waffle Maker with Liege plates and turn dial to Liege setting. Turn light/dark dial to select shading. (You may want to err on the lighter side and adjust the dial to add more time, if needed.) Press texture button to choose from fluffy to crispy.
 6. Make the waffles—Place about ½ cup of batter on each square in the bottom plate and spread to about 1 inch from the edge, then close waffle iron. When three beeps sound, waffles are done. Use non-scratch utensils or tongs to transfer waffles to a baking sheet. Place in preheated oven to keep warm. Repeat with remaining batter. Serve warm.

QUICK TIPS

Make Ahead—After batter has risen, cover and let rest in the refrigerator overnight (or up to 24 hours), which allows yeast to develop more depth of flavor. Then resume with step 4 in the morning.

Pearl Sugar Substitute—In a pinch, you can crush sugar cubes into rough bits to resemble pearl sugar. Not exactly authentic, but still delicious.





CHICKEN & WAFFLES

Waffles—not just for breakfast anymore! Top our classic waffles with homemade chicken tenders and a drizzle of maple syrup or honey for a sweet and savory treat any time of day.

SERVINGS: 4

PREP TIME: 30 MINS

COOK TIME: 40 MINS

INGREDIENTS

For the waffles

- 1 batch of our classic waffles, kept warm

For the chicken

- 2 pounds chicken tenders or 2 to 3 boneless, skinless breasts sliced into strips
- 1 ½ cups all-purpose flour
- 1 teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon garlic powder
- 2 eggs
- Canola or vegetable oil for frying

For serving

- Maple syrup or honey

RECIPE

1. Make the waffles—Make our classic waffle recipe, omitting the vanilla and granulated sugar, if desired. Keep warm in a 200°F oven while you cook the chicken.
2. Prep the chicken—In a medium bowl, whisk together the flour, salt, pepper, and garlic powder. In another medium bowl, beat eggs together. Dredge each piece of chicken in flour, shaking off excess, then dip in egg and dredge in flour again. Place on a baking sheet to rest.
3. Prepare to fry—Add about an inch or two of oil to a large, deep skillet and heat over medium high. Line a baking sheet with paper towels to drain chicken. When oil reaches 360°F (or sizzles when you drop a bit of flour in skillet), you’re good to go.
4. Fry the chicken—Working in batches to avoid crowding, place chicken in oil with tongs. Fry until golden brown on the underside—about 3 or 4 minutes, then flip and cook until golden on the other side, a few minutes more. Transfer tenders to paper towel-lined baking sheet to drain and continue cooking the rest of chicken.
5. Serve and enjoy—Top warm waffles with a few pieces of chicken tenders and serve with a side of maple syrup or honey for drizzling.

QUICK TIPS

Make Ahead—Have a batch of waffles waiting in the freezer for your next chicken and waffle fix. Heat on a baking sheet in a 350°F oven for 10 minutes or until crisp.

Love Me Tender—Got a little extra time? Coat chicken strips with a cup of buttermilk in a large, sealable bag and marinate in the fridge 4 to 24 hours for ultra-tender results.

MATCHA WAFFLES

Brighten up any morning with our colorful spin on traditional waffles. We've added a touch of matcha powder to the mix for a complex flavor and fun green color.

SERVINGS: 12

PREP TIME: 15 MINS

COOK TIME: 15 MINS

INGREDIENTS

- 2 cups milk or buttermilk, warmed
- 2 large eggs, at room temperature
- 1 stick butter, melted
- 2 teaspoons vanilla extract
- 2 ½ cups all-purpose flour
- ¼ cup granulated sugar
- 1 ½ tablespoons baking powder
- 2 tablespoons matcha powder
- ½ teaspoon salt



RECIPE

1. Mix the wet ingredients—In a medium bowl, whisk together the milk, eggs, melted butter, and vanilla.
2. Mix the dry ingredients—In a large bowl, whisk together the flour, sugar, baking powder, matcha powder, and salt.
3. Make the batter—Pour wet ingredients into bowl with dry ingredients. Stir to combine evenly. Batter will be lumpy, but resist the urge to over-mix.
4. Prep the waffle maker—Preheat oven to 200°F. Fit your GreenPan Waffle Maker with Belgian plates and turn dial to Belgian setting. Turn light/dark dial to select shading. (You may want to err on the lighter side and adjust the dial to add more time, if needed.) Press texture button to choose from fluffy to crunchy. When preheat is complete, a beep will sound and “Preheat” will no longer appear on display.
5. Make the waffles—Working quickly, scoop about ½ cup of batter in the center of each square in the bottom plate, then close waffle iron. When three beeps sound, waffles are done. Use non-scratch utensils or tongs to transfer waffles to a baking sheet. Place in preheated oven to keep warm. Repeat with remaining batter. Serve warm.

QUICK TIPS

Meet Your Matcha—Packed with anti-oxidants, this traditional Japanese green tea powder can now be found in everything from smoothies and lattes to cakes and cookies.

Bright Idea—Using a high-quality ceremonial grade matcha powder (vs. culinary grade) will deliver a more vibrant color.

DOUBLE CHOCOLATE WAFFLES

Double your pleasure with two types of chocolate in our decadent waffles. Baking spices and vanilla add depth of flavor, while whipped egg whites make waffles extra fluffy. Serve with fresh fruit or compote and whipped cream or add a scoop of ice cream and fudge sauce for dessert.

SERVINGS: 10
PREP TIME: 20 MINS
COOK TIME: 15 MINS

INGREDIENTS

- 1 stick butter
- 3 ounces chocolate chips (about ½ cup)
- 1 ½ cups all-purpose flour
- ⅓ cup granulated sugar
- ½ cup unsweetened cocoa powder
- 1 ½ teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon pumpkin pie spice or ground cinnamon
- 3 eggs, whites and yolks separated
- 1 ½ cups milk, warmed
- 1 teaspoon vanilla extract



RECIPE

1. Melt the chocolate—Melt chocolate and butter together in a small bowl in the microwave or on the stovetop over a double boiler. Set aside to cool slightly.
2. Mix the batter—In a large bowl, whisk together flour, sugar, cocoa powder, baking powder, salt, and pumpkin pie spice. In a separate bowl, mix warm milk, egg yolks, and vanilla extract. Pour milk mixture into dry mixture, along with melted chocolate/butter. Stir with spatula or wooden spoon until evenly combined. Batter will be lumpy—resist the urge to over-mix.
3. Whip the egg whites—Add egg whites to a medium bowl and whip with an electric mixer to stiff peaks.
4. Finish the batter—Gently fold whipped egg whites into batter until fully incorporated. Set aside to rest while waffle iron preheats.
5. Prep the waffle maker—Preheat oven to 200°F. Fit your GreenPan Waffle Maker with Classic or Belgian plates and turn dial to Classic or Belgian setting. Turn light/dark dial to select shading. (You may want to err on the lighter side and adjust the dial to add more time, if needed.) Press texture button to choose from fluffy to crunchy. When preheat is complete, a beep will sound and “Preheat” will no longer appear on display.
6. Make the waffles—Ladle waffle batter generously onto the center of lower plate. Working quickly, use a spatula to distribute batter evenly. (Add more batter, if needed.) Close lid. When three beeps sound, waffles are done. Use non-scratch utensils or tongs to transfer waffles to a baking sheet. Place in preheated oven to keep warm. Repeat with remaining batter. Serve warm.

QUICK TIPS

Short on Time? Skip whipping the whites and add whole eggs to the wet mixture. The waffles won’t be quite as fluffy, but no one will complain with a mouth full of chocolate-y deliciousness.

Thick or Thin? We like the deeper wells of Belgian waffles with compote and the Classic style with fresh fruit—but they’re equally delicious either way!

WAFFLE PARTY

Everybody loves piping hot waffles, but when it comes to toppings, some stick to sweet, while others stray to the savory side. Bridge the divide and serve up a scrumptious toppings bar to please everyone. Use our toppings list as a guide and add your own favorites.

TOPPINGS

SWEET

Fresh fruit (bananas, blueberries, raspberries, strawberries, etc.) Jam, preserves, or fruit compote
Nutella
Caramel sauce
Chocolate sauce
Maple syrup
Honey
Flavored syrups
Whipped cream or mascarpone
Toasted nuts
Chocolate chips
Coconut flakes
Nut butters

SAVORY

Chicken tenders
Over-easy eggs
Shredded cheese
Sautéed mushrooms
Sliced avocado
Red onion slices
Caramelized onions
Crème fraîche
Smoked salmon
Bacon (Extra points for candied)
Capers
Spices and savory seasonings

RECIPE

Classic, Belgian, or Liege waffles—
2 to 3 per adult

Designate someone to make waffles as guests arrive and keep them warm in a 200° oven. Or you can easily make all the waffles ahead and stash in the freezer. Heat on baking sheets in a 350°F oven for 10 minutes or until crisp. We like making a combo of classic and Belgian waffles.

QUICK TIPS

Make it a Potluck—Ask guests to bring a favorite topping or two. Either let them sign up from a suggested list or make it a complete surprise (if you’re feeling lucky!).

Avoid Sticky Situations—Frozen waffles have a tendency to stick together. Layer with wax paper so they’re easy to separate.





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Have a recipe you want featured? Tag us on instagram using your Waffle Maker for a chance to be featured! Tag us on Instagram today!

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