

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Cuisinart® Vertical Waffle Maker

WAF-V100A

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

IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles and dials.
3. To protect against fire, electric shock, and injury to persons, **DO NOT IMMEDIATELY PLUG, OR UNIT** in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning appliance.
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.
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. Do not use appliance for other than its intended use.
12. Always unplug the unit when finished baking waffles.
13. To safely disconnect power at any time, remove the plug from the outlet.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

15. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL. NO USER-SERVICEABLE PARTS ARE INSIDE.**
16. 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.
17. This appliance must be operated only in the closed position.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

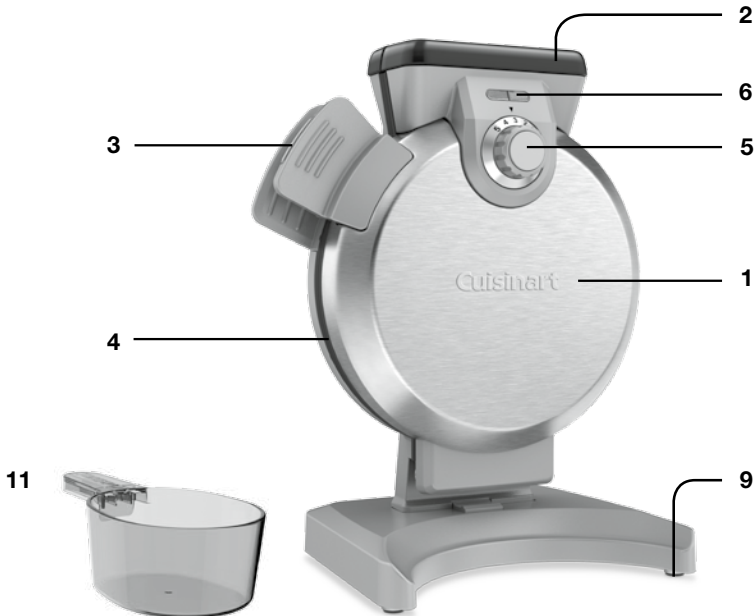
A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as 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.

CONTENTS

Important Safeguards	3
Parts and Features	4
Before the First Use	5
Operating Instructions	5
Cleaning, Care and Maintenance	6
Storage	7
Tips to Make Perfect Waffles	7
Warranty	8
Recipes	10

PARTS AND FEATURES

- Housing** – Brushed stainless steel with embossed Cuisinart logo.
- Fill Spout** – Makes adding batter easy and mess free.
- Stay-Cool Latch** – Releases front plate to remove waffle, locks to securely close unit.
- Nonstick Baking Plates** – Die-cast aluminum plates bake a large, round, four-sectioned, deep-pocketed Belgian waffle.
- Browning Control** – Temperature knob offers 5 shade levels.
- Indicator Lights** – Red indicator light signals power ON; green indicator light signals when waffle maker is ready to bake and when waffle is ready to eat.
- Audible Signal (not shown)** – 5 beeps sound when waffle maker is ready to bake, and when waffle is fully cooked and ready to eat.
- Cord Storage (not shown)** – Cord wraps around the base stand of the unit. Closed waffle maker stands upright for compact storage.
- Rubber Feet** – Feet keep unit stable and will not mark countertop.
- BPA Free (not shown)** – All materials that come in contact with food are BPA free.
- Measuring Cup** – Makes it clean and easy to pour just the right amount of batter into the spout. It measures about 1 standard cup. The cup conveniently rests on the inside of a batter bowl.



BEFORE THE FIRST USE

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 packaging materials. You may want to keep the box and packing materials for use at a later date.

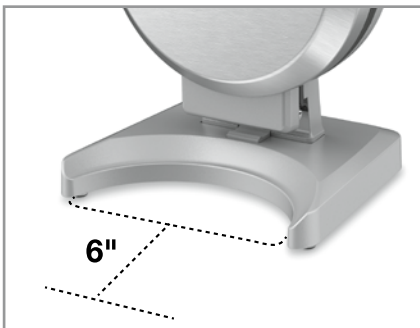
Before using your Cuisinart® Vertical Waffle Maker for the first time, wipe housing and baking plates with a damp cloth to remove any dust from the warehouse or shipping.

NOTE: The Cuisinart® Vertical Waffle Maker has been treated with a special nonstick coating. Should you experience any sticking, slightly increase temperature setting until the waffle releases, then continue making waffles at desired setting.

OPERATING INSTRUCTIONS

1. Stand the closed waffle maker up on a clean, flat surface where you intend to use it.

NOTE: Be sure the front legs of the unit are set back at least 6 inches from the edge of the countertop or table.



2. Plug the power cord into a standard electrical outlet. The red indicator light will turn on to signal that the power is ON, and the unit will begin to heat up. **NOTE:** The first time you use your waffle maker, it may have a slight odour and may smoke a bit. This is normal for appliances with nonstick surfaces.

3. Adjust the temperature knob to the desired browning setting – select #1 for the lightest shade of waffle and #5 for the darkest shade. We recommend setting #3 for a golden brown waffle.



4. Once the waffle maker has reached the desired temperature, the green indicator light will turn on and 5 beeps will sound.

5. Using the measuring cup provided, pour batter into the fill spout on the top of the waffle maker. The amount of batter will vary slightly depending on the thickness of the batter. Check tips and hints or the provided recipe for the right amount.

NOTE: During baking, you may notice steam rising from the fill spout. This is normal and is actually necessary to produce the waffle's crispy exterior and moist interior.



6. Baking time is determined by the browning level that you chose in Step 3. Normal baking time for Shade #3 is about 3 minutes, but

depending on your waffle recipe, that may vary. Lighter shades take a little less time; darker shades a little more.

7. When the waffle is ready, the green light will turn on and 5 beeps will sound. Open the waffle maker by pressing the stay-cool latch on the side of the unit, and use the latch to carefully lower the front plate. **BE CAREFUL** not to touch the hot surfaces.



8. Remove the waffle by gently loosening an edge with a heatproof plastic spatula, wooden spatula or nonstick coated tongs. Never use metal utensils, which will damage the nonstick coating.



9. Once cooked waffle is removed, carefully close the unit by bringing the stay-cool latch up to the top plate. Make sure unit is properly latched before proceeding. You will hear a “click,” letting you know it is securely

closed. You can now proceed with cooking the next waffle.



10. When you are finished baking, turn the temperature knob to the lowest setting and unplug the power cord from the wall outlet. Allow the waffle maker to cool completely before handling.



CLEANING, CARE AND MAINTENANCE

The waffle maker must be unplugged and completely cool before cleaning or storing. Leaving the front cover open will allow hot grids to cool more quickly.

To clean, simply brush crumbs from grooves or wipe with a dry cloth or paper towel.

You may also 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 for about 5 minutes. This will soften the batter for easy removal. To clean exterior, wipe with a soft, dry cloth. Never use an abrasive cleaner or harsh pad.

NEVER IMMERSE CORD, PLUG OR UNIT IN WATER OR OTHER LIQUIDS.

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

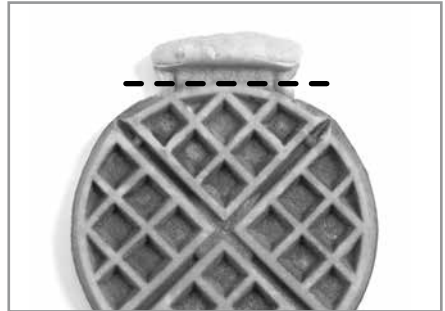
STORAGE

The vertical design provides ultra-compact storage. Cord wraps around the base stand of the unit.

TIPS TO MAKE PERFECT WAFFLES

- Setting #1 will produce the lightest colour waffles. Setting #5 will produce the darkest colour waffles. Experiment to determine which setting produces the best waffle colour for you. We recommend setting #3 for golden brown waffles.
- We recommend using the provided measuring cup. Depending on the thickness of the batter, you may be using between $\frac{3}{4}$ and 1 cup of batter per waffle. Always err on less rather than more, as batter tends to expand while cooking.
- Do not overfill the waffle maker – it should not be filled to the top of the waffle grid. Always use the provided measuring cup as a guide.
- Most batters should be poured through the fill spout in a steady stream. Thicker batters, however, should be added a bit more carefully, being sure that the batter in the spout drips into the waffle grid before adding more.
- Batters should be whisked well to be sure there are no lumps. If the batter is not flowing easily through the spout, it is too thick. Either whisk to a smoother batter, or add additional liquid, 1 tablespoon at a time.

- Excess batter will rise into the fill spout creating an extra piece. This extra piece may be easily removed for serving.

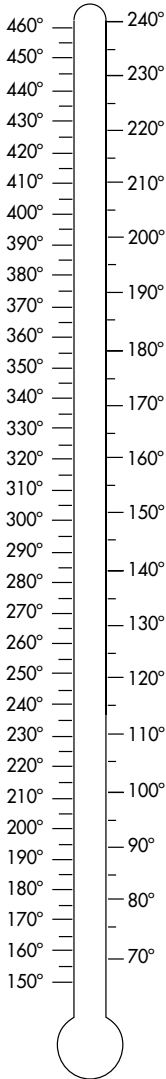


- Looking for an easy way to add your favourite flavours? Substitute a small amount of the flour for your favourite finely ground nuts (pecans, walnuts, almonds, etc.). Do you prefer sweet berries? Swirl up to $\frac{1}{4}$ cup of a fruit jam into the prepared waffle batter prior to cooking. Not only will the waffles taste delicious, but they will also have a beautiful colour to them.
- If adding mix-ins to the batter, they should not be any larger than a mini chocolate chip.
- Waffles are best when made to order, but baked waffles may be kept warm in a 90°C oven. Place them on a rack fitted into a baking pan or loosely cover in foil while in the oven.
- Baked waffles may be frozen. Allow to cool completely, then wrap well in plastic wrap and place in a plastic food storage bag. Use waxed paper to keep waffles separated. Reheat in a toaster or toaster oven when ready to eat. Waffles can be stored in the freezer for up to 2 months.
- The provided measuring cup rests neatly on the inside of the batter bowl for clean countertops.

Weights, Measures and Conversions

Temperature °F / °C

Fahrenheit Celsius



Metric cup & spoon sizes

cup	metric
¼ cup	60ml
⅓ cup	80ml
½ cup	125ml
1 cup	250ml
spoon	metric
¼ teaspoon	1.25ml
½ teaspoon	2.5ml
1 teaspoon	5ml
2 teaspoon	10ml
1 tablespoon (equal to 4 teaspoons)	20ml

Liquids

Metric	cup	imperial
30 ml		1 fl oz
60 ml	¼ cup	2 fl oz
80 ml		3 ½ fl oz
100ml	⅓ cup	2 ¾ fl oz
125ml	½ cup	4 fl oz
150ml		5 fl oz
180ml	¾ cup	6 fl oz
200ml		7 fl oz
250ml	1 cup	8 ¾ fl oz
310ml	1 ¼ cups	10 ½ fl oz
375ml	1 ½ cups	13 fl oz
430ml	1 ¾ cups	15 fl oz
475ml		16 fl oz
500ml	2 cups	17 fl oz
625ml	2 ½ cups	21 ½ fl oz
750ml	3 cups	26 fl oz
1L	4 cups	35 fl oz
1.25L	5 cups	44 fl oz
1.5L	6 cups	52 fl oz
2L	8 cups	70 fl oz
2.5L	10 cups	88 fl oz

WARRANTY

THREE-YEAR LIMITED WARRANTY

This warranty supersedes all previous warranties on Cuisinart® Vertical Waffle Maker.

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Vertical Waffle Maker that was purchased at retail for personal, family, or household use.

Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Vertical Waffle Maker will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

Please visit our website, www.cuisinart.com.au for the fastest most efficient way to complete your product registration.

or

Call toll-free
1800 808 971 (AUST), 0800 435 000 (NZ),

or

Write to

Cuisinart® Australia
24 Salisbury Road
Asquith NSW 2077

or

Cuisinart® New Zealand
44 Apollo Drive Mairangi Bay
Auckland New Zealand

However, the above registration methods do 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.

If your Vertical Waffle Maker should prove to be defective within the warranty period, we will repair it(or, if we think it necessary, replace it) without charge to you.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorised by Cuisinart®.

This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

Please also be sure to include a return address, daytime phone number, description of the product defect, product serial number 19 (stamped on bottom of product base), and any other information pertinent to the product's return.

Your Cuisinart® Vertical Waffle Maker has been manufactured to strict specification and has been designed for use with the Cuisinart® Vertical Waffle Maker accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorised by Cuisinart®. These warranties do not cover any damage caused by accident, misuse, shipment, or other than ordinary household use. These warranties exclude all incidental or consequential damages.

BEFORE RETURNING YOUR CUISINART PRODUCT

If you are experiencing problems with your Cuisinart product, we suggest that you call our Consumer Service Center at 1-800-808-971 before returning the product to be serviced. If servicing is needed, a representative can confirm whether the product is under warranty and direct you to the nearest service location.

RECIPES

Buttermilk Waffles	10
Belgian Waffles	11
Multigrain Waffles	11
Buckwheat Waffles	12
Lemon-Poppy Seed Waffles	12
Ricotta-Raspberry Waffles	13
Gluten-Free Waffles	13
Banana Waffles	14
Chocolate Waffles	14
Cinnamon-Sugar Waffles	15
Cornmeal-Chive Waffles	15
Spicy Cheddar Waffles	16
Chicken and Waffles	16
Strawberry Shortcake Waffles	17
Blueberry Syrup	17
Strawberry-Basil Sauce	18
Apple Compote	18
Orange-Maple Butter	18
Pecan-Spice Butter	19
Honey-Jalapeño Butter	19

Buttermilk Waffles

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

Makes 6 waffles

- | | |
|---------------|---|
| 2 | cups unbleached, all-purpose flour |
| 2 | tablespoons yellow cornmeal |
| 2 | tablespoons granulated sugar |
| $\frac{3}{4}$ | teaspoon baking soda |
| $\frac{3}{4}$ | teaspoon kosher salt |
| 2½ | cups buttermilk |
| 3 | large eggs |
| 1 | teaspoon pure vanilla extract |
| $\frac{2}{3}$ | 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 smooth.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:
Calories 460 (55% from fat) • carb. 41g • sugars 9g
• pro. 11g • fat 28g • sat. fat 4g • chol. 99mg
• sod. 475mg • calc. 139mg • fibre 1g

Belgian Waffles

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

Makes 5 waffles

2 cups unbleached, all-purpose flour
2 tablespoons yellow cornmeal
¾ teaspoon kosher salt
½ teaspoon baking soda
2 large eggs, separated
2½ cups buttermilk
¼ cup vegetable oil
½ teaspoon pure vanilla extract
Pinch cream of tartar

1. Combine the first four 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 smooth.
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. If necessary, whisk to smooth batter.
4. Preheat the waffle maker to desired setting (a tone will sound when preheated).
5. Slowly pour a full cup of batter through the top of the spout, being sure to allow the batter to flow into the waffle maker and not filling the spout with batter all at once. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 345 (36% from fat) • carb. 43g • sugars 6g
• pro. 12g • fat 14g • sat. fat 2g • chol. 79mg
• sod. 625mg • calc. 153mg • fibre 1g

Multigrain Waffles

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

Makes 4 waffles

1 cup whole-wheat flour
½ cup unbleached, all-purpose flour
¼ cup almond meal
¼ cup wheat germ
1 teaspoon baking powder
½ teaspoon kosher salt
½ teaspoon ground cinnamon
¼ teaspoon baking soda
2 cups dairy-free milk (may substitute low-fat or fat-free)
2 teaspoons distilled white vinegar
2 large eggs
2 tablespoons pure maple syrup
1 teaspoon pure vanilla extract
¼ cup vegetable oil
2 tablespoons flaxseed 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 dry and whisk until smooth.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 524 (49% from fat) • carb. 56g • sugars 14g
• pro. 13g • fat 29g • sat. fat 3g • chol. 93mg
• sod. 519mg • calc. 187mg • fibre 6g

Buckwheat Waffles

Buckwheat imparts a natural nutty flavour to these waffles – they pair great with our Blueberry Syrup on page 17.

Makes 6 waffles

1½ cups unbleached, all-purpose flour
½ cup buckwheat flour
2 tablespoons yellow cornmeal
2 tablespoons granulated sugar
¾ teaspoon baking soda
¾ teaspoon kosher salt
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 separate mixing bowl, combine the remaining ingredients and whisk to combine. Add the liquid ingredients to the dry and whisk until smooth.
2. Preheat the waffle maker to desired setting (a tone will sound when pre-heated).
3. Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 455 (56% from fat) • carb. 38g • sugars 10g
• pro. 11g • fat 29g • sat. fat 4g • chol. 99mg
• sod. 530mg • calc. 139mg • fibre 2g

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 6 waffles

2 cups unbleached, all-purpose flour
2 tablespoons yellow cornmeal
2 tablespoons granulated sugar
1 tablespoon poppy seeds
¾ teaspoon baking soda
¾ teaspoon kosher salt
2½ cups buttermilk
2 large eggs
1 tablespoon grated lemon zest
1 teaspoon fresh lemon juice
1 teaspoon pure vanilla extract
⅔ cup vegetable oil

1. Combine all 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 smooth.
2. Preheat the waffle maker to desired setting (a tone will sound when pre-heated).
3. Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 456 (55% from fat) • carb. 41g • sugars 9g
• pro. 10g • fat 28g • sat. fat 4g • chol. 68mg • sod.
464mg • calc. 157mg • fibre 1g

Ricotta-Raspberry Waffles

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

Makes 6 waffles

2 cups unbleached, all-purpose flour
2 tablespoons yellow cornmeal
2 tablespoons granulated sugar
¾ teaspoon baking soda
¾ teaspoon kosher salt
2 cups buttermilk
2 large eggs
⅔ cup ricotta
1 teaspoon pure vanilla extract
½ cup vegetable oil
¼ cup raspberry jam/preserves (preferably seedless)

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, ricotta, vanilla extract and oil; whisk to combine. Add the liquid ingredients to the dry and whisk until smooth. Dollop the jam/preserves over the batter and swirl in.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Slowly pour a scant cup of batter through the top of the spout, being sure to allow the batter to flow into the waffle maker and not filling the spout with batter all at once. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 450 (46% from fat) • carb. 48g • sugars 18g
• pro. 12g • fat 23g • sat. fat 4g • chol. 76mg
• sod. 592mg • calc. 171mg • fibre 1g

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 3 waffles

1½ cups rice flour
¼ cup tapioca starch
2 tablespoons milk powder
2 tablespoons granulated sugar
2 teaspoons baking powder
¾ teaspoon kosher salt
1½ cups buttermilk
1 large egg
2 teaspoons pure vanilla extract
⅓ 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 smooth.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour 1 full cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 611 (44% from fat) • carb. 72g • sugars 17g
• pro. 14g • fat 30g • sat. fat 4g • chol. 72mg
• sod. 936mg • calc. 200mg • fibre 2g

Banana Waffles

Classic waffle for a weekend brunch.

Makes 6 waffles

2 cups unbleached, all-purpose flour
2 tablespoons cornmeal
2 tablespoons light brown sugar
3/4 teaspoon baking soda
3/4 teaspoon kosher salt
1/4 teaspoon ground cinnamon
2 cups buttermilk
2 large eggs
1 cup mashed banana
(about 2 medium bananas)
2 teaspoons pure vanilla extract
2/3 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 (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 smooth.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 474 (51% from fat) • carb. 49g • sugars 13g
• pro. 10g • fat 27g • sat. fat 4g • chol. 67mg
• sod. 501mg • calc. 112mg • fibre 2g

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 6 waffles

2 cups unbleached, all-purpose flour
1 cup granulated sugar
2/3 cup unsweetened cocoa powder,
sifted
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon kosher salt
1/2 teaspoon ground cinnamon
2 cups buttermilk
2 large eggs
1 teaspoon pure vanilla extract
1/3 cup vegetable oil
1/2 cup semisweet mini chocolate morsels

1. Combine the flour, sugar, cocoa powder, baking powder, baking soda, salt and 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 to the dry ingredients and whisk until smooth. Fold in the morsels.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 503 (37% from fat) • carb. 69g • sugars 33g
• pro. 12g • fat 21g • sat. fat 6g • chol. 66mg
• sod. 523mg • calc. 129mg • fibre 3g

Cinnamon-Sugar Waffles

The aroma of sweet cinnamon that fills your kitchen while these are baking is reason enough to whip up a batch of these delicious waffles!

Makes 6 waffles

2 cups unbleached, all-purpose flour
2 tablespoons yellow cornmeal
¼ cup packed light or dark brown sugar
1 teaspoon ground cinnamon
¾ teaspoon baking soda
¾ 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 to the dry ingredients and whisk until smooth.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 463 (53% from fat) • carb. 45g • sugars 14g
• pro. 10g • fat 28g • sat. fat 4g • chol. 149mg
• sod. 874mg • calc. 137mg • fibre 1g

Cornmeal-Chive Waffles

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

Makes 6 waffles

2 cups unbleached, all-purpose flour
cup yellow cornmeal
1 teaspoon kosher salt
¾ teaspoon baking soda
2½ cups buttermilk
3 large eggs
⅔ cup vegetable oil
¼ cup finely chopped fresh chives

1. Combine the flour, cornmeal, salt and baking soda in a large mixing bowl; whisk to combine. In either a large measuring cup or separate mixing bowl, combine the liquid ingredients and whisk to combine. Add to the dry ingredients and whisk until smooth. Fold in the chives.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 467 (54% from fat) • carb. 42g • sugars 14g
• pro. 12g • fat 29g • sat. fat 4g • chol. 99mg
• sod. 570mg • calc. 141mg • fibre 2g

Spicy Cheddar Waffles

Cheesy with a hint of spice, enjoy these waffles as a tasty savoury brunch dish. They can also be part of an indulgent breakfast sandwich – each waffle quadrant serves as the “bread” which is then filled with a fried egg and more cheese!

Makes 6 waffles

2 cups unbleached, all-purpose flour
¼ cup yellow cornmeal
¾ teaspoon baking soda
½ teaspoon kosher salt
¼ teaspoon cayenne
¼ teaspoon paprika
2½ cups buttermilk
2 large eggs
⅔ cup vegetable oil
½ cup finely shredded Cheddar

1. Combine the flour, cornmeal, baking soda, salt and spices in a large mixing bowl; whisk to combine. In either a large measuring cup or separate mixing bowl, combine the liquid ingredients and whisk to combine. Add to the dry ingredients and whisk until smooth. Fold in the Cheddar.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Slowly pour a scant cup of batter through the top of the spout, being sure to allow the batter to flow into the waffle maker and not filling the spout with batter all at once. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 466 (57% from fat) • carb. 38g • sugars 6g
• pro. 12g • fat 30g • sat. fat 5g • chol. 75mg
• sod. 413mg • calc. 185mg • fibre 1g

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 (700g), 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 Cornmeal-Chive Waffles (page 15), 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 190°C.* 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 80°C. Transfer to prepared cooling rack.

- 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 190°C. 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 80°C. Transfer chicken to the prepared cooling rack.

Nutritional information per serving:

Calories 477 (57% from fat) • carb. 26g • sugars 4g
 • pro. 25g • fat 30g • sat. fat 4g • chol. 105mg
 • sod. 853mg • calc. 100mg • fibre 1g

Strawberry Shortcake Waffles

For a more classic presentation, use the Buttermilk Waffle recipe on page 10. If you are in the mood for a bit more of an indulgence, use the Chocolate Waffle recipe, page 14, for those chocolate lovers.

Makes 4 servings

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

- In a medium mixing bowl, stir the strawberries, granulated sugar and pinch of salt together. Put aside to macerate until ready to serve.

- In a large mixing bowl combine the heavy cream, confectioners' sugar, vanilla and salt. Using a hand mixer fitted with the whisk attachment, whisk until medium-soft peaks are achieved. Reserve.
- 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 542 (59% from fat) • carb. 48g • sugars 27g
 • pro. 8g • fat 37g • sat. fat 16g • chol. 131mg
 • sod. 333mg • calc. 133mg • fibre 3g

Blueberry Syrup

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

Makes about 1²/₃ cups (1¼ cups if strained)

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

- 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.
- Strain, if desired, and serve.

Nutritional information per serving (2 tablespoons):

Calories 69 (1% from fat) • carb. 18g • sugars 15g
 • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 13mg
 • calc. 24mg • fibre 0g

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

450 g (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 • sugars 3g • pro. 0g
• fat 0g • sat. fat 0g • chol. 0mg • sod. 10mg
• calc. 7mg • fibre 0g*

Apple Compote

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

Makes about 3 cups

4 medium to large apples (450g), peeled, cored and cut into 1cm 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 and bring mixture to a simmer and then reduce heat to low to allow to cook down 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 • sugars 6g • pro. 0g
• fat 0g • sat. fat 0g • chol. 0mg • sod. 12mg
• calc. 4mg • fibre 1g*

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 and cut into 2cm 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 • sugars 3g
• pro. 0g • fat 11g • sat. fat 7g • chol. 30mg • sod. 18mg
• calc. 6mg • fibre 0g*

Pecan-Spice Butter

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

Makes about $\frac{2}{3}$ cup

$\frac{1}{3}$ cup toasted, cooled pecans
8 tablespoons (1 stick) unsalted, GOOD quality butter, room temperature and cut into 2cm pieces
1 tablespoon maple syrup
 $\frac{1}{2}$ 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 • sugars 1g
• pro. 0g • fat 11g • sat. fat 6g • chol. 24mg • sod. 15mg
• calc. 6mg • fibre 0g

Honey Jalapeño Butter

The combination of sweet and hot is executed perfectly in this compound butter. Excellent on either of the savoury waffles, Cornmeal-Chive or Spicy Cheddar, we also find that it is a great way to dress up the plain varieties as well.

Makes $\frac{1}{2}$ cup

$\frac{1}{4}$ jalapeño, seeded and halved
8 tablespoons (1 stick) unsalted, GOOD quality butter, room temperature and cut into 2cm 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 • sugars 4g
• pro. 0g • fat 11g • sat. fat 7g • chol. 30mg • sod. 18mg
• calc. 0mg • fibre 0g

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