

Cuisinart®

INSTRUCTION & RECIPE BOOKLET



Cuisinart® 2-in-1 Waffle Maker with Removable Plates

WAF-RP10 Series

For your safety and continued enjoyment of this product, always read the instruction booklet 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 IMMERSE CORD, PLUG, OR UNIT** in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning 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 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.

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.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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. Do not modify the plug in any way.

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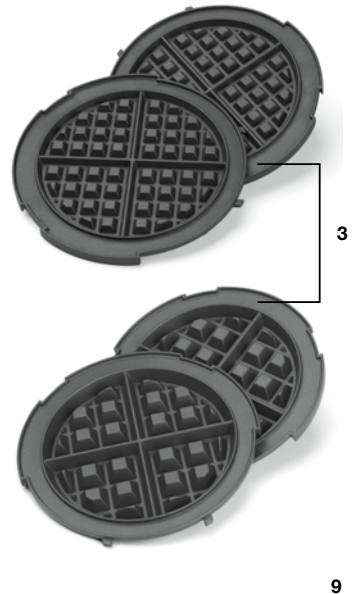
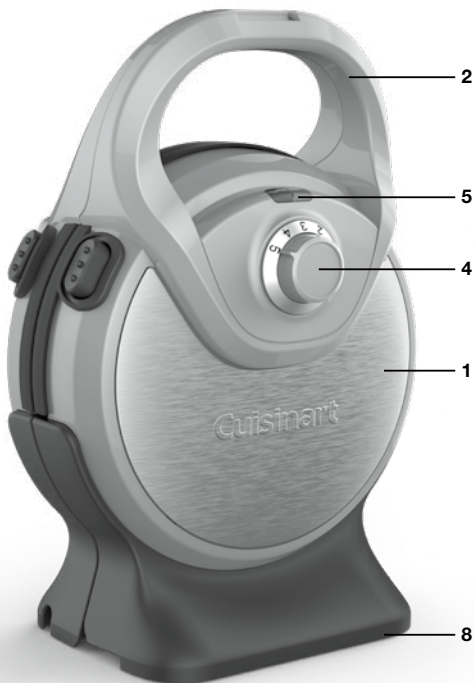
BEFORE FIRST USE

Remove all packaging and any promotional labels or stickers from your unit. Be sure that all parts (see Parts and Features, page 4) have been included before discarding any packaging materials. You may want to keep the box and instruction booklet for use at a later date.

Before using your Cuisinart® 2-in-1 Waffle Maker with Removable Plates for the first time, wash the plates and wipe the housing with a damp cloth to remove any dust from the warehouse or shipping.

PARTS AND FEATURES

- 1. Housing** – Brushed stainless steel with embossed Cuisinart logo.
- 2. Lid Handle** – Handle includes lock for storage.
- 3. Nonstick Removable Dishwasher-Safe Plates with Easy-Release Buttons** –
 - One set of 6-inch-diameter, 1-inch-thick Belgian waffle plates.
 - One set of 6-inch-diameter, 1/2-inch-thick classic waffle plates.
- 4. Temperature Knob** – Five adjustable settings.
- 5. Indicator Lights** – Red indicator light signals power ON; green indicator light signals when ready to cook and when ready to eat.
- 6. Audible Signal (not shown)** – Signals when ready to cook and when waffles are cooked and ready to eat.
- 7. Cord Storage (not shown)** – Cord wraps around the bottom of the unit.
- 8. Rubber Feet** – Feet keep unit steady and won't mark countertop.
- 9. Batter Cup** – Makes it clean and easy to pour just the right amount of batter to make perfect waffles. Batter cup has suggested indicator lines for both Belgian and classic waffle batter quantity.
- 10. BPA Free (not shown)** – All materials that come in contact with food are BPA free.



ASSEMBLY INSTRUCTIONS

To insert plates

1. Place the closed unit in the horizontal cooking position on a clean, flat surface where you intend to use it.
2. If lid is locked, unlock and lift the lid by grasping the handle and pushing up in one fluid motion.
3. Insert the desired set of plates, one plate at a time. Important: Never mix plates from different sets.

NOTE: All plates can be used on either the top or bottom heater.

4. Locate the two holes at the back of the housing. Tilt the back end of the plate and line up the pegs at the back of the plate with the holes at the housing. Slide the plate underneath the holes and push down the front end of the plate. It will snap into place.

To remove plates

1. Locate the plate-release buttons on the right side of the waffle maker, while the waffle maker is laying down. Press firmly on button and the plate will pop up slightly from the base.
2. Grasp the plate with two hands, slide it out from the holes at the housing, and lift it out of the base.
3. Press on the other plate-release button to remove the second plate in the same manner.

OPERATING INSTRUCTIONS

1. Insert plates, per Assembly Instructions on this page.
2. Plug the power cord into a standard electrical outlet.
3. Adjust the temperature knob to the desired browning setting.



NOTE: See Tips to Make Perfect Waffles on page 6 for setting your preferred waffle color.

4. The red indicator light will turn on to signal that the power is on, and the waffle maker will begin to heat. We recommend preheating in the closed position. When the waffle maker has reached selected temperature, the green indicator light will turn on and the audible tone will sound. You are now ready to begin.

CLEANING, CARE, AND MAINTENANCE

When you are finished cooking, unplug the power cord from the wall outlet. Allow the unit to cool down completely before handling.

Press the plate-release buttons to remove plates from the housing. Be sure that the plates have cooled completely before handling (at least 30 minutes). The plates can be washed in the dishwasher. Do not use metallic objects such as knives or forks on the waffle plates. Do not use a scouring pad for cleaning. The nonstick coating can be damaged.

To clean the exterior, wipe with a soft, dry cloth. Never use an abrasive cleanser or harsh pad.

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

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

STORAGE

Store with cord wrapped securely around the bottom of the waffle maker. For compact storage, stand the waffle maker upright in the locked position on its bottom base.

TIPS TO MAKE PERFECT WAFFLES

- Our buttermilk waffles are a blank canvas to work in your favorite flavors. Kids will love a spin on a "birthday cake" by adding rainbow sprinkles. Dehydrated or fresh fruit is nice for a healthier mix-in item. For the chocolate lovers out there, chopped chocolate or miniature chocolate chips add a delicious note to just about any sweet waffle base. For all mix-ins we recommend using about ½ cup and suggest to first toss in a little flour before folding into the prepared waffle batter.
- Setting #1 will produce the lightest waffles. Setting #5 will produce the darkest waffles. Experiment to determine which setting produces the best waffle color for you. We recommend setting #4 or #5 for golden brown waffles.
- We suggest using the provided batter cup when measuring and pouring batter into the waffle maker.
 - For Classic waffle: fill batter up to the line on the side of the cup
 - For Belgium waffle: fill batter up to the top.
- For a fun variation, use waffles as the "bread" for your panini (we recommend a plain variety, such as our Light-as-Air Buttermilk Waffles, page 8). Place one cooked waffle back in the preheated waffle maker and top with any sandwich ingredients. Top with another cooked waffle and close waffle maker to press your sandwich until heated through.
- For evenly filled waffles, pour the batter onto the center of the lower grid and spread it out evenly to the edges with a heatproof spatula. The entire lower grid should be filled.
- Waffles are best when made to order, but baked waffles may be kept warm in a 200°F oven. Place them on a baking pan, or on an oven-safe rack set in the

baking pan, and be sure not to stack or overlap the waffles. Stacking or covering will create condensation and cause the waffles to get soggy.

- * Any leftover waffles can be wrapped and frozen for future use. To freeze waffles: Allow them to cool completely. Use waxed paper to keep them separate and place them in a plastic food storage bag. To reheat frozen waffles: Use a toaster or toaster oven.

WARRANTY

Limited Three-Year Warranty

This warranty is available to U.S. consumers only. You are a consumer if you own a Cuisinart® 2-in-1 Waffle Maker with Removable Plates 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® 2-in-1 Waffle Maker with Removable Plates 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, <https://cuisinart.registria.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 **1-800-726-0190**. 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® 2-in-1 Waffle Maker with Removable Plates 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, visit us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry> Or call our toll-free consumer service department at **1-800-726-0190** to speak with a representative.

Your Cuisinart® 2-in-1 Waffle Maker with Removable Plates 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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Light-as-Air Buttermilk Waffles

The name says it all.

Makes about 8 classic-style waffles
or 4 Belgian-style waffles

- 2 cups unbleached all-purpose flour**
- 2 tablespoons yellow cornmeal**
- 2 tablespoons granulated sugar**
- 1 teaspoon baking powder**
- ¾ teaspoon baking soda**
- ¾ teaspoon kosher salt**
- 2½ cups low-fat buttermilk**
- 2 large eggs**
- 6 tablespoons (¾ stick) unsalted butter, melted and cooled slightly**
- 2 teaspoons pure vanilla extract**

- ½ teaspoon finely grated lemon or orange zest (optional)**
- Maple syrup, for serving**

1. Whisk together the dry ingredients in a large bowl. In a separate bowl, whisk the buttermilk, eggs, butter, vanilla, and zest (if using) to combine. Add the liquid ingredients to the dry ingredients and whisk until mostly smooth.
2. Secure the desired waffle plates in the waffle maker. Preheat the waffle maker to the desired setting. The waffle maker will beep to indicate it is ready to use.
3. Pour the recommended amount of batter, depending on whether Belgian- or classic-style waffles are being prepared, onto the center of the bottom waffle plate. Close the waffle maker, but do not lock. The waffle is done when the ready-for-use indicator beeps. Carefully open the waffle maker and remove the baked waffle. Repeat with the remaining batter.
4. Waffles are best served straight from the waffle maker, with maple syrup, if desired. (If not being consumed immediately, they can be kept warm on a rack in a single layer in a 200°F oven.)

Nutritional information per classic waffle:

*Calories 246 (37% from fat) • carb. 31g • pro. 7g
fat 10g • sat. fat 7g • chol. 72mg • sod. 466mg
calc. 96mg • fiber 1g*

Nutritional information per Belgian waffle:

*491 (37% from fat) • carb. 61g • pro. 15g • fat 20g
sat. fat 14g • chol. 144mg • sod. 933mg
calc. 192mg • fiber 1g*

Banana-Walnut Waffles

These waffles have all the classic flavors of a slice of warm banana bread.

Makes 7 classic-style waffles
or 5 Belgian-style waffles

- 1 cup unbleached all-purpose flour**
- ½ cup whole-wheat flour**
- 2 tablespoons yellow cornmeal**
- ¼ cup packed light brown sugar**
- 1 teaspoon baking powder**
- ½ teaspoon baking soda**
- ¾ teaspoon kosher salt**

- ¼ **teaspoon ground cinnamon**
- 1 cup low-fat buttermilk**
- 2 large eggs**
- ¼ **cup plus 2 tablespoons coconut oil, melted and cooled, or vegetable oil**
- 1½ **teaspoons pure vanilla extract**
- 1 cup mashed banana (about 2 medium bananas)**
- ½ **cup chopped toasted walnuts**
- ½ **cup semi-sweet chocolate chips**
- Softened butter and maple syrup, for serving**

1. Whisk together the dry ingredients in a large bowl. In a separate bowl, whisk the buttermilk, eggs, oil, and vanilla to combine. Add the liquid ingredients to the dry and whisk until mostly smooth. Fold in the mashed banana, walnuts, and chocolate chips.
2. Secure the desired waffle plates in the waffle maker. Preheat the waffle maker to the desired setting; these waffles turn out best on setting 4 or 5 due to their soft texture. The waffle maker will beep to indicate it is ready to use.
3. Pour the recommended amount of batter, depending on whether Belgian- or classic-style waffles are being prepared, onto the center of the bottom waffle plate. Close the waffle maker, but do not lock. The waffle is done when the ready-for-use indicator beeps. Carefully open the waffle maker and remove the baked waffle. Repeat with the remaining batter.
4. For best results, serve the waffles immediately with softened butter and maple syrup, if desired.

Nutritional information per classic waffle:

*Calories 427 (48% from fat) • carb. 48g • pro. 9g
fat 24g • sat. fat 5g • chol. 55mg • sod. 437mg
calc. 70mg • fiber 3g*

Nutritional information per Belgian waffle:

*Calories 598 (48% from fat) • carb. 67g • pro. 13g
fat 33g • sat. fat 7g • chol. 77mg • sod. 612mg
calc. 98mg • fiber 5g*

Lemon-Ginger Waffles

These sweet and tangy waffles pair perfectly with our Blueberry Maple Syrup (page 17).

Makes 8 classic-style waffles
or 6 Belgian-style waffles

- 2 cups unbleached all-purpose flour**
- 2 tablespoons yellow cornmeal**
- 2 tablespoons granulated sugar**
- 1 teaspoon baking powder**
- ¾ **teaspoon baking soda**
- ¾ **teaspoon kosher salt**
- 2½ **cups low-fat buttermilk**
- 2 large eggs**
- 6 tablespoons (¼ stick) unsalted butter, melted and cooled slightly**
- 2 teaspoons pure vanilla extract**
- 1 tablespoon finely grated lemon zest**
- 2 tablespoons fresh lemon juice**
- ¼ **cup finely chopped candied ginger**
- Maple syrup, for serving**

1. Whisk together the dry ingredients in a large bowl. In a separate bowl, whisk the buttermilk, eggs, butter, vanilla, zest, and lemon juice to combine. Add the liquid ingredients to the dry ingredients and whisk until some lumps remain. Fold in the candied ginger until evenly distributed.
2. Secure the desired waffle plates in the waffle maker. Preheat the waffle maker to the desired setting. The waffle maker will beep to indicate it is ready to use.
3. Pour the recommended amount of batter, depending on whether Belgian- or classic-style waffles are being prepared, onto the center of the bottom waffle plate. Close the waffle maker, but do not lock. The waffle is done when the ready-for-use indicator beeps. Carefully open the waffle maker and remove the baked waffle. Repeat with the remaining batter.
4. Waffles are best served straight from the waffle maker, with maple syrup, if desired. (If not being consumed immediately, they can be kept warm on a rack in a single layer in a 200°F oven.)

Nutritional information per classic waffle:

*Calories 257 (38% from fat) • carb. 32g • pro. 8g
fat 11g • sat. fat 7g • chol. 74mg • sod. 408mg
calc. 114mg • fiber 1g*

Nutritional information per Belgian waffle:

*Calories 343 (38% from fat) • carb. 43g • pro. 10g
fat 14g • sat. fat 10g • chol. 98mg • sod. 544mg
calc. 152mg • fiber 1g*

Pumpkin Spice Waffles

Enjoy the flavors of autumn all year long
with these delicious waffles!

Makes about 8 classic-style waffles
or 4 Belgian-style waffles

- 2 cups unbleached all-purpose flour**
- 2 tablespoons yellow cornmeal**
- 2 tablespoons granulated sugar**
- 1 tablespoon pumpkin pie spice**
- 1 teaspoon baking powder**
- ¾ teaspoon baking soda**
- ½ teaspoon kosher salt**
- 2½ cups low-fat buttermilk**
- 2 large eggs**
- 6 tablespoons (¾ stick) unsalted butter,
melted and cooled slightly**
- 1 teaspoon pure vanilla extract**
- Whipped cream, for serving**
- Freshly grated nutmeg, for serving**

1. Whisk together the dry ingredients in a large bowl. In a separate bowl, whisk the buttermilk, eggs, butter, and vanilla to combine. Add the liquid ingredients to the dry ingredients, and whisk until mostly smooth.
2. Secure the desired waffle plates in the waffle maker. Preheat the waffle maker to the desired setting. The waffle maker will beep to indicate it is ready to use.
3. Pour the recommended amount of batter, depending on whether Belgian- or classic-style waffles are being prepared, onto the center of the bottom waffle plate. Close the waffle maker, but do not lock. The waffle is done when the ready-for-use indicator beeps. Carefully open the waffle maker and remove the baked waffle. Repeat with the remaining batter.

4. Waffles are best served straight from the waffle maker, with a dollop of whipped cream and a pinch of freshly grated nutmeg. (If not being consumed immediately, they can be kept warm on a rack in a single layer in a 200°F oven.)

Nutritional information per classic waffle:

*Calories 246 (37% from fat) • carb. 31g • pro. 7g
fat 10g • sat. fat 7g • chol. 72mg • sod. 466mg
calc. 96mg • fiber 1g*

Nutritional information per Belgian waffle:

*Calories 491 (37% from fat) • carb. 61g • pro. 15g
fat 20g • sat. fat 14g • chol. 144mg • sod. 933mg
calc. 192mg • fiber 1g*

Multigrain Waffles

These waffles feature a great mix of whole grains. Skip the sugary syrups and top with fresh fruit.

Makes about 8 classic-style waffles
or 6 Belgian-style waffles

- 1 cup whole-wheat flour**
- ½ cup unbleached all-purpose flour**
- ¼ cup almond flour or almond meal**
- ¼ cup rolled oats**
- 2 tablespoons yellow cornmeal**
- 2 tablespoons granulated sugar**
- 1 teaspoon baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon kosher salt**
- ½ teaspoon ground cinnamon**
- 2 cups low-fat buttermilk**
- 2 large eggs**
- 1 teaspoon pure vanilla extract**
- ½ cup vegetable oil**

1. Whisk together the dry ingredients in a large bowl. In a separate bowl, whisk the buttermilk, eggs, and vanilla, and then slowly whisk in the oil. Add the liquid ingredients to the dry ingredients and whisk until mostly smooth.
2. Secure the desired waffle plates in the waffle maker. Preheat the waffle maker to the desired setting. The waffle maker will beep to indicate it is ready to use.

3. Pour the recommended amount of batter, depending on whether Belgian- or classic-style waffles are being prepared, onto the center of the bottom waffle plate. Close the waffle maker, but do not lock. The waffle is done when the ready-for-use indicator beeps. Carefully open the waffle maker and remove the baked waffle. Repeat with the remaining batter.

4. Waffles are best served straight from the waffle maker. (If not being consumed immediately, they can be kept warm on a rack in a single layer in a 200°F oven.)

Nutritional information per classic waffle:

*Calories 295 (54% from fat) • carb. 27g • pro. 8g
fat 18g • sat. fat 3g • chol. 50mg • sod. 309mg
calc. 89mg • fiber 3g*

Nutritional information per Belgian waffle:

*Calories 394 (54% from fat) • carb. 46g • pro. 10g
fat 24g • sat. fat 3g • chol. 67mg • sod. 412mg
calc. 118mg • fiber 4g*

Overnight Rye Blueberry Waffles

Rye flour adds unexpected complexity to these yeasted waffles.

Makes about 8 classic-style waffles
or 4 Belgian-style waffles

- 8** **tablespoons (1 stick) unsalted butter, cubed**
- 1½** **cups whole milk, cold**
- 1** **cup unbleached all-purpose flour**
- 1** **cup dark rye flour***
- 1½** **teaspoons instant yeast**
- 2** **tablespoons dark brown sugar**
- ¾** **teaspoon kosher salt**
- ¼** **teaspoon ground cardamom (optional)**
- 2** **large eggs**
- 1** **teaspoon pure vanilla extract**
- ¼** **teaspoon baking soda**
- 1½** **cups blueberries, washed and picked over to remove stems, plus more for serving (optional)**
- Maple syrup, for serving**

1. Melt the butter in a small saucepan set over medium-low heat. When the butter is fully

melted, whisk in the cold milk. Let mixture cool slightly until just warm.

2. Whisk the dry ingredients together in a large bowl. Gradually add the warm milk-butter mixture, and whisk until smooth. Add the eggs and vanilla, and whisk until mostly smooth (some lumps are okay). Let the batter rest at room temperature for 1 hour, then cover with plastic wrap and refrigerate at least 12 hours and up to 24 hours.

3. Secure the desired waffle plates in the waffle maker. Preheat the waffle maker to the desired setting; a higher setting is recommended for crisp waffles. The waffle maker will beep to indicate it is ready to use.

4. Sprinkle the baking soda over the rested batter and gently whisk to combine (the batter will deflate as it rests). Pour the recommended amount of batter, depending on whether Belgian- or classic-style waffles are being prepared, onto the center of the bottom waffle plate. Top with a heaping ¼ to ½ cup of blueberries. Close the waffle maker, but do not lock. The waffle is done when the ready-for-use indicator beeps. Carefully open the waffle maker and remove the baked waffle. Repeat with the remaining batter and blueberries.

5. Waffles are best served straight from the waffle maker, with maple syrup and more blueberries, if desired. (If not being consumed immediately, they can be kept warm on a rack in a single layer in a 200°F oven.)

* Deepen the nutty complexity of rye by toasting the flour in a skillet over medium heat for 5 to 7 minutes, stirring often, until fragrant and darkened in color – an optional step.

Nutritional information per classic waffle:

*Calories 272 (45% from fat) • carb. 32g • pro. 7g
fat 14g • sat. fat 9g • chol. 83mg • sod. 296mg
calc. 65mg • fiber 4g*

Nutritional information per Belgian waffle:

*Calories 544 (44% from fat) • carb. 64g • pro. 13g
fat 29g • sat. fat 19g • chol. 166mg • sod. 592mg
calc. 130mg • fiber 7g*

Gluten-Free Waffles

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

Makes 8 classic waffles
or 6 Belgian-style waffles

- 2 cups rice flour**
- ¼ cup tapioca starch**
- 2 tablespoons milk powder**
- 2 tablespoons granulated sugar**
- 2 teaspoons baking powder**
- ½ teaspoon kosher salt**
- 2 cups low-fat buttermilk**
- ⅓ cup vegetable oil**
- 1 large egg**
- 1 teaspoon pure vanilla extract**

1. In a large mixing bowl, whisk the dry ingredients until well blended. In a large measuring cup, whisk the buttermilk, oil, egg, and vanilla to combine. Add the liquid ingredients to the dry, and whisk until almost smooth (some lumps are OK).
2. Secure the desired waffle plates in the waffle maker. Preheat the waffle maker to the desired setting; a higher setting is recommended for crisp waffles. The waffle maker will beep to indicate it is ready to use.
3. Pour the recommended amount of batter, depending on whether Belgian- or classic-style waffles are being prepared, onto the center of the bottom waffle plate. Close the waffle maker, but do not lock. The waffle is done when the ready-for-use indicator beeps. Carefully open the waffle maker and remove the baked waffle. Repeat with the remaining batter.
4. Waffles are best when served straight from the waffle maker. (If not being consumed immediately, they can be kept warm on a rack in a single layer in a 200°F oven.)

Nutritional information per classic waffle:

*Calories 261 (40% from fat) • carb. 33g • pro. 6g
fat 12g • sat. fat 2g • chol. 28mg • sod. 296mg
calc. 93mg • fiber 1g*

Nutritional information per Belgian waffle:

*Calories 348 (40% from fat) • carb. 45g • pro. 8g
fat 16g • sat. fat 2g • chol. 37mg • sod. 394mg
calc. 124mg • fiber 1g*

Mexican Street Corn Waffles

Bursting with sweet, snappy kernels, this fun riff on elote is perfect when corn is at its peak.

Makes 7 classic-style waffles
or 5 Belgian-style waffles

- ⅓ cup plus 2 teaspoons vegetable oil, divided**
- 3 ears corn, husked, kernels cut from cobs (about 1½ to 2 cups)**
- ¾ cup unbleached all-purpose flour**
- ½ cup masa harina***
- ½ cup yellow cornmeal**
- 1 tablespoon granulated sugar**
- 1 teaspoon baking powder**
- ½ teaspoon baking soda**
- 1 teaspoon kosher salt**
- 1½ cups low-fat buttermilk**
- 2 large eggs**

To finish waffles:

Lime Crema (recipe follows)

- 1 cup crumbled cotija cheese**
- Ground chipotle powder, for sprinkling**
- Chopped fresh cilantro and lime wedges, for serving**

1. In a medium to large skillet, heat the 2 teaspoons of vegetable oil over medium-high heat. When the oil is hot and shimmering, add the corn and cook without stirring until lightly charred on one side, 2 to 3 minutes. Turn the kernels over and cook for an additional minute until crisp and tender. Remove from the heat and reserve.
2. Whisk together the dry ingredients in a large bowl. In a separate bowl, whisk the buttermilk, eggs, and remaining vegetable oil to combine. Add the liquid ingredients to the dry and whisk until mostly smooth. Fold in the reserved corn kernels.

- Secure the desired waffle plates in the waffle maker. Preheat the waffle maker to the desired setting; use a higher setting is recommended for crisp waffles. The waffle maker will beep to indicate it is ready to use.
- Pour the recommended amount of batter, depending on whether Belgian- or classic-style waffles are being prepared, onto the center of the bottom waffle plate. Close the waffle maker, but do not lock. The waffle is done when the ready-for-use indicator beeps. Carefully open the waffle maker and remove the baked waffle. Repeat with the remaining batter.
- Drizzle (or pipe, for a restaurant-style presentation) some Lime Crema on each waffle and top with some of the cotija cheese. Sprinkle with ground chipotle and cilantro. Serve immediately.

* Masa harina is a finely ground flour made from dried corn soaked in lime water and is traditionally used for making corn tortillas. It is available in most grocery stores.

Nutritional information per classic waffle (without crema and cheese): Calories 287 (57% from fat) carb. 34g • pro. 8g • fat 14g • sat. fat 2g • chol. 56mg sod. 536mg • calc. 85mg • fiber 3g

Nutritional information per Belgian waffle (without crema and cheese): Calories 402 (42% from fat) carb. 48g • pro. 11g • fat 19g • sat. fat 3g • chol. 79mg sod. 750mg • calc. 119mg • fiber 4g

Lime Crema

Makes about ½ cup

- ½ **cup mayonnaise**
 - 2 tablespoons sour cream**
 - 2 teaspoons fresh lime juice**
 - ¼ **teaspoon finely grated lime zest**
 - ¼ **teaspoon granulated sugar**
- In a small bowl, whisk together all of the ingredients. Taste and adjust seasoning, adding more lime juice or zest as desired.

Nutritional information per serving (1 tablespoon):
Calories 75 (97% from fat) • carb. 0g • pro. 0g • fat 8g sat. fat 1g • chol. 6mg • sod. 51mg • calc. 3mg • fiber 0g

Jalapeño Popper Waffles

A savory waffle that's not just for game day.

Makes about 8 classic-style waffles or 4 Belgian-style waffles

- 1½ **cups unbleached all-purpose flour**
- ¼ **cup yellow cornmeal**
- 1 tablespoon granulated sugar**
- 1½ **teaspoons baking powder**
- ¼ **teaspoon baking soda**
- ½ **teaspoon kosher salt**
- ¾ **cup low-fat buttermilk**
- ¾ **cup club soda***
- 2 large eggs**
- 6 tablespoons (¾ stick) unsalted butter, melted and cooled slightly**
- ¾ **cup sliced pickled jalapeño peppers, drained**
- 1 cup shredded sharp Cheddar cheese, preferably yellow**
- Spreadable cream cheese and maple syrup, for serving**

- Whisk together the dry ingredients in a large bowl. In a separate bowl, whisk the buttermilk, club soda, eggs, and melted butter to combine. Add the liquid ingredients to the dry and whisk until mostly smooth.
- Secure the desired waffle plates in the waffle maker. Preheat the waffle maker to the desired setting; a higher setting is recommended for crisp waffles. The waffle maker will beep to indicate it is ready to use.
- Pour the recommended amount of batter, depending on whether Belgian- or classic-style waffles are being prepared, onto the center of the bottom waffle plate. Top the batter with 2 to 3 tablespoons of the jalapeño slices and 3 to 4 tablespoons of the shredded Cheddar. Close the waffle maker, but do not lock. The waffle is done when the ready-for-use indicator beeps. Carefully open the waffle maker and remove the baked waffle. Repeat with the remaining batter.
- For best results, serve waffles immediately with a schmear of cream cheese and maple syrup, if desired.

- * The carbonation in club soda aerates the batter and makes the finished waffles extra light.

Nutritional information per classic waffle:

Calories 243 (51% from fat) • carb. 22g • pro. 7g
fat 14g • sat. fat 8g • chol. 89mg • sod. 679mg
calc. 123mg • fiber 1g

Nutritional information per Belgian waffle:

Calories 485 (51% from fat) • carb. 45g • pro. 14g
fat 27g • sat. fat 17g • chol. 178mg • sod. 1357mg
calc. 246mg • fiber 3g

Loaded Tater Tot Waffles

Use the classic waffle plates to turn tater tots into a flavorful savory waffle. The bacon-ranch combo is guaranteed to be a hit!

Makes 6 classic waffles, enough for 24 appetizer or side servings

- 2 pounds frozen tater tots, thawed**
- 6 slices bacon (about 6 ounces), cooked, roughly chopped, and bacon fat reserved**
- 1 cup shredded sharp Cheddar cheese**
- $\frac{2}{3}$ cup bacon grease and/or grapeseed or vegetable oil (the two can be mixed to reach $\frac{2}{3}$ cup)**
- Ranch Dressing (recipe follows)**
- 2 scallions, white and green parts, roughly chopped**

1. In a large mixing bowl, use your hands to break up the tots. Add the bacon and cheese, and mix to combine.
2. Secure the classic waffle plates in the waffle maker. Preheat the waffle maker on the highest setting. The waffle maker will beep to indicate it is ready to use.
3. Brush the waffle plates with the reserved bacon fat. Pack the provided batter cup with the tot mixture, and then transfer to the center of the bottom plate. Carefully press and spread the mixture, staying 1 inch from the edge. Press firmly to close the waffle maker, but not forcing to lock the unit. Cook the waffle until golden brown and crispy, 6 to 8 minutes (do not use the beep indicators to determine the doneness of this waffle—use an external timer). When ready, carefully remove the cooked waffle. Repeat with the remaining mixture.

4. Drizzle about 3 tablespoons of the Ranch Dressing over each waffle and sprinkle with chopped scallions. Serve immediately. To serve as an appetizer or side, use a sharp knife to cut waffles into quarters and arrange on a large platter with the dressing in a serving bowl or drizzled on top. Garnish with chopped scallions and serve.

Nutritional information per half waffle (without dressing):

Calories 238 (62% from fat) • carb. 18g • pro. 4g
fat 16g • sat. fat 5g • chol. 18mg • sod. 879mg
calc. 68mg • fiber 2g

Ranch Dressing

Makes about $\frac{3}{4}$ cup

- $\frac{1}{4}$ **cup buttermilk**
- $\frac{1}{4}$ **cup mayonnaise**
- $\frac{1}{4}$ **cup sour cream**
- $\frac{3}{4}$ **teaspoon fresh lemon juice**
- 1 garlic clove, finely grated**
- $\frac{1}{4}$ **teaspoon onion powder**
- $\frac{1}{2}$ **teaspoon kosher salt**
- $\frac{1}{4}$ **teaspoon freshly ground black pepper**
- Pinch cayenne pepper**
- 1 teaspoon each finely chopped chives, dill, and parsley**

1. In a small bowl, whisk together all of the ingredients. Taste and adjust seasoning as desired.

Nutritional information per serving (1½ tablespoons):

Calories 312 (68% from fat) • carb. 16g • pro. 7g
fat 21g • sat. fat 7g • chol. 31mg • sod. 755mg
calc. 121mg • fiber 1g

Chicken and Waffles

This is a Southern staple that you can easily make at home. 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

- 2 cups low-fat 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 peanut)

4 prepared Jalapeño Popper Waffles (page 13), kept warm

Maple syrup, for serving

1. In a medium nonreactive bowl, stir together the buttermilk, hot sauce, mustard, 1 teaspoon of the salt, and 1 teaspoon of the pepper. Add the chicken and coat well. Refrigerate for at least 3 hours, preferably overnight.
2. In a shallow mixing bowl, combine the flour, baking powder, paprika, and remaining salt and pepper.
3. Preheat a Cuisinart® Deep Fryer to 375°F.* While the oil is heating, line a baking sheet with paper towels and insert a cooling rack inside the pan; reserve.
4. While the oil is heating, remove the chicken from the buttermilk mixture, and lightly coat each chicken piece evenly with the flour mixture, tapping away any excess.
5. Fry the chicken in batches, about 3 minutes per side. The internal temperature of the chicken should register 170°F. Transfer to the 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. With a deep-fat thermometer clipped to the side of the pan, heat the oil to 375°F. Fry the chicken in batches, about 2 pieces at a time. Don't crowd the pot, or the oil will cool down too much and not fry well. Fry, flipping once, until the chicken is nicely browned, about 4 minutes per batch. The chicken should have an internal temperature of 170°F. Transfer the chicken to the prepared cooling rack.

Nutritional information per serving:

*Calories 486 (56% from fat) • carb. 27g • pro. 26g
fat 30g • sat. fat 10g • chol. 144mg • sod. 1276mg
calc. 153mg • fiber 2g*

Belgian Cinnamon Roll Waffles

Use the Belgian waffle plates to turn store-bought puff pastry into irresistibly sweet and flaky cinnamon rolls. They're so easy to make that you can enjoy them any time!

Makes 2 Belgian waffles, 8 individual "rolls"

½ cup packed dark brown sugar

1 tablespoon ground cinnamon

Pinch kosher salt

1 package (17.3 ounces/2 sheets) frozen puff pastry, thawed overnight in the refrigerator

All-purpose flour, as needed

4 tablespoons (½ stick) unsalted butter, softened

Water, for brushing

Simple Icing

Makes about ¾ cup

1 cup confectioners' sugar, sifted

1 tablespoon unsalted butter, melted

2 tablespoons whole milk

1. In a small bowl, combine the brown sugar, cinnamon, and salt.
2. Unfold one sheet of the puff pastry onto a lightly floured surface and dust the top with flour. Use a rolling pin to roll out the sheet to a 10-by-12-inch rectangle. Spread the dough with 2 tablespoons of the softened butter, leaving a ½-inch border at the top edge. Sprinkle half of the cinnamon-sugar mixture evenly over the top and gently press to adhere. Brush the border with water.
3. Use a pastry wheel to cut the sheet into 8 equal strips. Tightly roll one strip away from you and pinch the end to seal. Place the roll on top of another strip, and tightly roll away from you, again pinching an end to seal. Continue to build on the first roll with the remaining strips until you have a large cinnamon roll. Place between two sheets of

parchment or waxed paper and gently press or roll into a 6-inch circle, being careful to keep the spiral shape. Repeat with the second puff pastry sheet and remaining ingredients. Place the rolls in the refrigerator to chill for 15 minutes.

4. Secure the Belgian waffle plates in the waffle maker. Preheat the waffle maker on Setting 5. The waffle maker will beep to indicate it is ready to use. While the waffle maker preheats, in a small bowl, whisk together the ingredients for the icing until smooth.
5. Place the first roll onto the bottom waffle plate. Press firmly to close the waffle maker but do not attempt to lock. Cook the waffle until deep golden brown, 6 to 8 minutes. When ready, carefully remove the baked waffle. Repeat with the remaining roll.
6. Drizzle icing over each waffle. Use a sharp knife to cut the waffles into quarters to create 8 individual "rolls." Serve warm.

*Nutritional information per quarter waffle, or cinnamon "roll" (accounts for about 1½ tablespoons of icing) :
Calories 420 (50% from fat) • carb. 49g • pro. 5g
fat 24g • sat. fat 9g • chol. 19mg • sod. 302mg
calc. 13mg • fiber 1g*

Brownie Waffle Ice Cream Sundaes

As if a chocolate waffle is not decadent enough, we take the indulgence a step further by topping it with a scoop of vanilla ice cream, chocolate sauce, and whipped cream.

Makes 8 waffle sundaes

- 1¼ cups unbleached all-purpose flour
- ⅓ cup unsweetened cocoa powder
- ¼ cup granulated sugar
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon kosher salt
- 1⅓ cups low-fat buttermilk
- 2 large eggs
- ¼ cup coconut oil, melted and cooled, or vegetable oil
- ½ teaspoon pure vanilla extract

- ½ cup mini semi-sweet chocolate chips
 - ½ cup chopped toasted walnuts
- To finish waffles:**
- 1½ cups vanilla ice cream
 - ½ cup chocolate sauce
 - ⅔ cup whipped cream

1. Sift the flour, cocoa powder, sugar, baking powder, baking soda, and salt into a large mixing bowl and whisk to combine. In a separate bowl, whisk together the buttermilk, eggs, oil, and vanilla until combined. Add the liquid ingredients to the dry and mix until just combined. Fold in the chocolate chips and walnuts.
2. Secure the Belgian waffle plates in the waffle maker. Preheat the waffle maker to the desired setting; these waffles turn out best on setting 4 or 5 due to their soft texture. The waffle maker will beep to indicate it is ready to use.
3. Pour the recommended amount of batter, onto the center of the bottom waffle plate. Close the waffle maker, but do not lock. The waffle is done when the ready-for-use indicator beeps. Carefully open the waffle maker and remove the baked waffle. Repeat with the remaining batter.
4. Separate the waffles into 4 sections - or quarters. Arrange two sections on a plate or in a shallow bowl and then top with a scoop of ice cream, a drizzle of chocolate sauce, and a dollop of whipped cream. Serve immediately.

*Nutritional information per waffle sundae:
Calories 515 (51% from fat) • carb. 54g • pro. 9g
fat 29g • sat. fat 12g chol. 113mg • sod. 118mg
calc. 118mg • fiber 2g*

Cinnamon Sugar Butter

This sweet butter is an obvious match for warm waffles, but is also a simple way to make the most scrumptious cinnamon toast!

Makes ½ cup butter

- 8 tablespoons (1 stick) unsalted butter, room temperature and cut into 1-inch pieces**
- 2 tablespoons confectioners' sugar, sifted**
- 1 teaspoon ground cinnamon**
- Pinch kosher salt**

1. Put all the ingredients into a Cuisinart® Food Processor or Mini Chopper fitted with the metal chopping blade. Pulse a few times and then process on low until the mixture is very creamy, stopping to scrape down the bowl as necessary.
2. Taste and adjust seasoning and sweetener as desired.
3. Serve at room temperature. Store the butter in an airtight container in the refrigerator for up to 2 weeks. It can also be wrapped well with plastic wrap and frozen for up to 3 months.

Nutritional information per serving (1 tablespoon):
Calories 108 (92% from fat) • carb. 2g • pro. 0g
fat 11g • sat. fat 7g • chol. 30mg • sod. 18mg
calc. 2mg • fiber 0g

Blueberry Maple Syrup

A great change-up from regular maple syrup – the syrup adds nice color to any breakfast plate. In addition to topping waffles, the syrup is delicious over vanilla ice cream.

Makes about 2 cups (1½ cups if strained)

- 1 cup pure maple syrup**
- 1½ cups fresh blueberries**
- Pinch kosher salt**
- Pinch 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 warm. Store the syrup in an airtight container in the refrigerator for up to 1 week.

Nutritional information per serving (2 tablespoons):

Calories 60 (1% from fat) • carb. 15g • pro. 0g
fat 0g • sat. fat 0g • chol. 0mg • sod. 11mg
calc. 21mg • fiber 0g

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