

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



4-Slice Belgian Waffle Maker

WAF-200 SERIES

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 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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PARTS AND FEATURES

1. **Housing** – Elegant brushed stainless steel with embossed Cuisinart logo.
2. **Lid Handle** – Durable, easy-lift handle that stays cool to the touch.
3. **Non-Stick Baking Plates** – Die-cast aluminum plates bake four deep-pocketed Belgian waffles.
4. **Temperature Knob** – Six adjustable browning settings.
5. **Indicator Lights** – Red indicator light signals power ON; green indicator light signals when waffle maker is ready to bake and when waffles are cooked and ready to eat.
6. **Audible Signal (not shown)** – Signals when waffle maker is ready to bake and when waffles are cooked and ready to eat.

7. **Cord Storage (not shown)** – Cord wraps around the back of the unit. Unit stands upright for compact storage.
8. **Rubber Feet** – Feet keep unit steady and won't mark countertop.
9. **BPA free (not shown)** – All materials that come in contact with food are BPA free.

BEFORE THE FIRST USE

Remove all packaging and any promotional labels or stickers from your waffle maker. Be sure that all parts (listed above 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® 4-Slice Belgian 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® 4-Slice Belgian Waffle Maker has been treated with a special nonstick coating. Before the first use, we suggest you season the grids with cooking spray or flavorless vegetable oil. If using oil, apply oil with a paper towel or pastry brush. You may find it helpful to repeat this process before each use of the waffle maker.



OPERATING INSTRUCTIONS

1. Place the closed waffle maker on a clean, flat surface where you intend to use it.
2. Plug the power cord into a standard electrical outlet.
3. Adjust the temperature knob to the desired browning setting – setting #1 for the lightest color waffles and setting #6 for the darkest color waffles. We recommend setting #4 or #5 for golden brown waffles.
4. The red indicator light will turn on to signal that the power is on and the unit will begin to heat. We recommend preheating in the closed position. When the waffle maker has reached desired temperature, the green indicator light will turn on and the audible tone will sound. You are now ready to begin.



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

5. Lift lid of waffle maker by grasping the handle and pushing up in one fluid motion. Lid will stay open at a 105° position until you lower it.



6. Pour batter onto the center of the lower waffle grid. We recommend using 1 heaping cup of batter. Use a heat-proof spatula to spread batter evenly over the grid. Close the lid. The green light will turn off.

NOTE: During baking, you may notice steam releasing from the sides, front and back of the waffle maker. You may also notice the top cover rising during baking. These are both normal occurrences and are necessary for the crispy exterior and moist interior of your waffles.

7. Baking time is determined by the browning level that you chose in Step 3. It may take up to 6 minutes to bake your waffles on setting #6.
8. When the waffles are ready, the green light will turn on and the audible tone will sound. Remove the waffles by gently loosening the edges with a heat-proof plastic spatula or wooden spatula or non-stick coated tongs. Never use metal utensils, as they will damage the nonstick coating.
9. When you are finished baking, turn the temperature knob to OFF and unplug the power cord from the wall outlet. Allow the waffle maker to cool down completely before handling.

CLEANING, CARE AND MAINTENANCE

Once you have finished baking, remove plug from electrical outlet. Leave lid open so grids begin to cool. Allow waffle maker to cool down completely before handling.

Never take your waffle maker apart for cleaning. Simply brush crumbs from grooves, and absorb any excess cooking oil by wiping with a dry cloth or paper towel.

You may 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 batter and let stand approximately 5 minutes, allowing it to soften for easy removal.

To clean 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 around the back of the unit. For compact storage, stand the unit on its back end with control panel facing up.



TIPS TO MAKE PERFECT WAFFLES

- Setting #1 will produce the lightest color waffles. Setting #6 will produce the darkest color waffles. Experiment to determine which setting produces the best waffle color for you. We recommend setting #4 or #5 for golden brown waffles.
- We recommend using 1 heaping cup of batter to fill the lower grid. Be careful not to over-mix the batter – this will produce dense, chewy waffles.
- For evenly filled waffles, pour the batter onto the center of the lower grid and spread out evenly to the edges. 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 in a baking pan or loosely cover in foil while in the oven. Waffles wrapped in foil may lose their crispiness.
- Baked waffles may be frozen. Allow to cool completely, then place in plastic food storage bag. Use waxed paper to keep waffles separated. Reheat in a toaster or toaster oven when ready to eat.

WARRANTY

Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® 4-Slice Belgian Waffle Maker that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® 4-Slice Belgian Waffle Maker will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase. We recommend that you visit our website, www.cuisinart.com 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.

If your Cuisinart® 4-Slice Belgian Waffle Maker should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number, 1-800-726-0190, for additional information from our

Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307. To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product. Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart® 4-Slice Belgian Waffle Maker has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets with the authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, accessories, replacement parts, or repair service other than those that have been 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.

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, at its discretion, 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 the above two options do not result 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 products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If you are experiencing problems with your Cuisinart product, we suggest that you call our Consumer Service Center at 1-800-726-0190 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.

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 the product is still under warranty.

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Waffle Mix

Having this mix at the ready will allow you to make eight full waffles at a time. Just prepare as much or as little as you need. Our version is much healthier than purchased mixes.

Makes about 7 cups of mix, enough to make 8 full waffles

- 6 cups unbleached, all-purpose flour**
- 1 cup wheat germ**
- 3 tablespoons granulated sugar**
- 3 tablespoons baking powder**
- 2 teaspoons kosher salt**

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

Waffle Mix Waffles

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

Makes 4 full waffles (16 waffle wedges)

- 3½ cups Waffle Mix (previous recipe)**
- 2 cups reduced-fat milk**
- 2 large eggs, lightly beaten**
- 2 tablespoons grapeseed or vegetable oil**

1. Put all the ingredients into a medium mixing bowl. Whisk until smooth. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® Waffle Maker to desired setting (a tone will sound when preheated).
3. Pour 1 heaping cup onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter.
4. For best results, serve immediately with desired toppings.

Nutritional information per waffle wedge:

*Calories 126 (21% from fat) • carb. 21g • pro. 4g • fat 3g
• sat. fat 1g • chol. 26mg • sod. 300mg
• calc. 63mg • fiber 1g*

Buttermilk Waffles

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

Makes 4 full waffles (16 waffle wedges)

- 3 cups unbleached, all-purpose flour**
- ¼ cup yellow cornmeal**
- 3 tablespoons granulated sugar**
- 1 teaspoon baking soda**
- ¾ teaspoon kosher salt**
- 2½ cups buttermilk**
- 3 large eggs, lightly beaten**
- 1 teaspoon pure vanilla extract**
- ⅔ cup grapeseed or vegetable oil**

1. Combine all dry ingredients in a large mixing bowl; whisk until well blended. Add the remaining ingredients and whisk until just smooth. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® Waffle Maker to desired setting (a tone will sound when preheated).
3. Pour 1 heaping cup of batter onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle wedge:

Calories 204 (47% from fat) • carb. 22g • pro. 20g • fat 11g
• sat. fat 2g • chol. 37mg • sod. 191mg
• calc. 52mg • fiber 1g

Overnight Yeasted Waffles

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

Makes 4 full waffles (16 waffle wedges)

- 2 cups reduced-fat milk**
- ½ cup (1 stick) unsalted butter, cubed**
- 2½ cups unbleached, all-purpose flour**
- 1½ teaspoons active, dry yeast**
- 2 tablespoons granulated sugar**
- 1 teaspoon kosher salt**
- 2 large eggs, lightly beaten**
- 1 teaspoon pure vanilla extract**

1. Put the milk and butter in a small saucepan set over medium-low heat. Once butter has melted remove and cool until just warm. While the milk and butter are heating, whisk the dry ingredients together in a large mixing bowl. Gradually add the warm milk/butter mixture and whisk until smooth. Add the eggs and vanilla and whisk until combined. Cover with plastic and refrigerate at least 12 hours and up to 24 hours.
2. Preheat the Cuisinart® Waffle Maker to desired setting (a tone will sound when preheated).
3. Whisk batter to combine again (batter will deflate). Pour 1 cup of batter onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle wedge:

Calories 144 (42% from fat) • carb. 17g • pro. 4g • fat 7g
• sat. fat 4g • chol. 41mg • sod. 165mg
• calc. 38mg • fiber 0g

Multigrain Waffles

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

Makes 4 full waffles (16 waffle wedges)

- 1 cup whole-wheat flour**
- ½ cup unbleached, all-purpose flour**
- ½ cup rolled oats (not quick)**
- 1 teaspoon baking powder**
- ¼ teaspoon baking soda**
- ½ teaspoon kosher salt**
- ½ teaspoon ground cinnamon**
- 1 cup dairy-free milk (may substitute skim or low-fat)**
- 2 large eggs, lightly beaten**
- 2 tablespoons pure maple syrup**
- 1 teaspoon pure vanilla extract**
- ⅓ cup grapeseed or vegetable oil**
- 2 tablespoons flaxseed oil**
- 1 cup plain yogurt (preferably low fat)**
- ½ cup finely chopped pecans or walnuts (optional)**

1. Combine all dry ingredients in a large mixing bowl; whisk until well blended. Add the milk, eggs, syrup and vanilla. Whisk until smooth. Stir in the oils and yogurt and whisk again until combined. Fold in the nuts, if using. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® Waffle Maker to desired setting (a tone will sound when preheated).
3. Pour 1 heaping cup of batter onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle wedge:

Calories 137 (50% from fat) • carb. 14g • pro. 4g • fat 8g
• sat. fat 1g • chol. 25mg • sod. 65mg
• calc. 66mg • fiber 1g

Buckwheat Waffles

Buckwheat imparts a nutty flavor to these waffles – they pair well with our Blueberry Maple syrup on page 15.

Makes 6 full waffles (24 waffle wedges)

- 2 cups unbleached, all-purpose flour**
- 1 cup buckwheat flour**
- ¼ cup yellow cornmeal**
- 3 tablespoons granulated sugar**
- 1 teaspoon baking soda**
- ¾ teaspoon kosher salt**
- 3 cups buttermilk**
- 3 large eggs, lightly beaten**
- 1 teaspoon pure vanilla extract**
- ⅔ cup grapeseed or vegetable oil**

1. Combine all dry ingredients in a large mixing bowl; whisk until well blended. Add the remaining ingredients and combined. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® Waffle Maker to desired setting (a tone will sound when preheated).
3. Pour 1 heaping cup of batter onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle wedge:

Calories 136 (48% from fat) • carb. 14g • pro. 15g • fat 7g
• sat. fat 1g • chol. 25mg • sod. 148mg
• calc. 41mg • fiber 1g

Lemon Ginger Waffles

These waffles are fresh and sweet – perfect when paired with warm maple syrup.

Makes 6 full waffles (24 waffle wedges)

- 3½ cups unbleached, all-purpose flour**
- 3 tablespoons yellow cornmeal**
- 3 tablespoons granulated sugar**
- 1 teaspoon baking soda**
- ¾ teaspoon kosher salt**
- ¼ teaspoon ground ginger**
- 1 tablespoon lemon zest**
- ½ cup finely chopped candied/crystallized ginger**
- 3 cups buttermilk**
- 3 large eggs, lightly beaten**
- 1 teaspoon pure vanilla extract**
- ⅔ cup grapeseed or vegetable oil**

1. Combine the flour, cornmeal, sugar, baking soda, salt and ground ginger in a large mixing bowl; whisk until well blended. Stir in the zest and candied ginger. Add the liquid ingredients and whisk until just smooth. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® Waffle Maker to desired setting (a tone will sound when preheated).
3. Pour 1 heaping cup of batter onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle wedge:

*Calories 157 (41% from fat) • carb. 20g • pro. 4g • fat 7g
• sat. fat 1g • chol. 25mg • sod. 131mg
• calc. 46mg • fiber 0g*

Gluten-Free Waffles

Just like our buttermilk waffles, but without the gluten, these are light and crispy. They are extra decadent when served with fresh fruit.

Makes 4 full waffles (16 waffle wedges)

- 3 cups rice flour**
- ½ cup tapioca starch**
- ¼ cup milk powder**
- ¼ cup granulated sugar**
- 1 tablespoon baking powder**
- 1½ teaspoons kosher salt**
- 2 cups buttermilk**
- 2 large eggs, lightly beaten**
- 1 tablespoon pure vanilla extract**
- ½ cup grapeseed or vegetable oil**

1. Combine all dry ingredients in a large mixing bowl; whisk until well blended. Add the remaining ingredients and whisk until just combined. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® Waffle Maker to desired setting (a tone will sound when preheated).
3. Pour 1 heaping cup of batter onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle wedge:

*Calories 201 (38% from fat) • carb. 26g • pro. 5g • fat 9g
• sat. fat 1g • chol. 26mg • sod. 303mg
• calc. 65mg • fiber 1g*

Banana Walnut Waffles

Classic waffle for a weekend brunch.

Makes 4 full waffles (16 waffle wedges)

- 2 cups unbleached, all-purpose flour**
- 2 tablespoons granulated sugar**
- 1 teaspoon baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon kosher salt**
- 2 large eggs, lightly beaten**
- ⅓ cup grapeseed or vegetable oil**
- 1 cup low-fat vanilla yogurt (or you can use plain yogurt – if doing so, stir 1 teaspoon pure vanilla extract into the yogurt)**
- ¾ cup buttermilk**
- 1 cup mashed banana (about 2 medium bananas)**
- ½ cup toasted, chopped walnuts**

1. Combine all dry ingredients in a large mixing bowl. Add the eggs and oil and whisk until blended. Stir in the yogurt and then the buttermilk until mixture is smooth. Stir in banana and walnuts until incorporated. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® Waffle Maker to desired setting (a tone will sound when preheated).
3. Pour 1 heaping cup of batter onto the center of the lower grid of the preheated waffle maker; spread evenly using a heatproof spatula. Close cover of waffle maker. When tone sounds, waffle is ready. Open cover and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle wedge:

Calories 160 (43% from fat) • carb. 19g • pro. 4g • fat 8g
• sat. fat 1g • chol. 24mg • sod. 162mg
• calc. 51mg • fiber 1g

Chocolate Brownie 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 5 full waffles (20 waffle wedges)

- 2 cups unbleached, all-purpose flour**
- ¾ cup granulated sugar**
- ⅔ cup unsweetened cocoa powder, sifted**
- 1 tablespoon baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon kosher salt**
- ½ teaspoon ground cinnamon**
- 2 cups reduced-fat milk**
- 2 large eggs, lightly beaten**
- 1 teaspoon pure vanilla extract**
- ¼ cup (½ stick) unsalted butter, melted, cooled slightly**
- ½ cup semisweet mini chocolate morsels**
- ½ cup finely chopped walnuts or pecans**

1. Combine all dry ingredients in a large mixing bowl; whisk to blend. Add the milk, eggs and vanilla. Whisk until well blended and smooth. Stir in melted butter until completely combined. Fold in morsels and nuts. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® Waffle Maker to desired setting (a tone will sound when preheated).
3. Pour 1 heaping cup of batter onto the center of the lower grid of the preheated waffle maker; spread evenly using a heatproof spatula. Close cover of waffle maker. When tone sounds, waffle is ready. Open cover and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle wedge:

Calories 167 (36% from fat) • carb. 23g • pro. 4g • fat 7g
• sat. fat 3g • chol. 26mg • sod. 150mg
• calc. 32mg • fiber 1g

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 5 full waffles (20 waffle wedges)

- 3 cups unbleached, all-purpose flour**
- ¼ cup yellow cornmeal**
- ¼ cup packed light or dark brown sugar**
- 1 teaspoon baking soda**
- ¾ teaspoon kosher salt**
- 1 tablespoon ground cinnamon**
- 2½ cups buttermilk**
- 3 large eggs, lightly beaten**
- 1 teaspoon pure vanilla extract**
- ⅔ cup grapeseed or vegetable oil**

1. Combine all dry ingredients in a large mixing bowl; whisk to blend. Add the remaining ingredients and whisk until combined. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® Waffle Maker to desired setting (a tone will sound when preheated).
3. Pour 1 heaping cup of batter onto the center of the lower grid of the preheated waffle maker; spread evenly using a heat-proof spatula. Close cover of waffle maker. When tone sounds, waffle is ready. Open cover and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle wedge:

Calories 165 (46% from fat) • carb. 18g • pro. 4g • fat 9g
• sat. fat 1g • chol. 30mg • sod. 175mg
• calc. 44mg • fiber 1g

Maple Bacon Waffles

When making the bacon for these waffles, be sure to save the bacon grease to incorporate into the batter – it gives the waffles a tasty smoky flavor. If that is too intense, vegetable oil can be used in its place.

Makes 6 full waffles (24 waffle wedges)

- 3½ cups unbleached, all-purpose flour**
- ¼ cup yellow cornmeal**
- 1 teaspoon baking soda**
- ¾ teaspoon kosher salt**
- 8 to 10 slices cooked bacon, crumbled (about ½ to ¾ cup crumbled)**
- 3 cups buttermilk**
- ⅓ cup pure maple syrup**
- 3 large eggs, lightly beaten**
- 1 teaspoon pure vanilla extract**
- ⅔ cup bacon grease and/or grapeseed or vegetable oil**

1. Combine flour, cornmeal, baking soda and salt in a large mixing bowl; whisk to blend. Stir in the bacon to coat. Add the buttermilk, maple syrup, eggs, vanilla and the grease/oil. Whisk until combined. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® Waffle Maker to desired setting (a tone will sound when preheated).
3. Pour 1 cup of batter onto the center of the lower grid of the preheated waffle maker; spread evenly using a heatproof spatula. Close cover of waffle maker. When tone sounds, waffle is ready. Open cover and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle wedge:

Calories 164 (43% from fat) • carb. 19g • pro. 5g • fat 8g
• sat. fat 1g • chol. 27mg • sod. 174mg
• calc. 49mg • fiber 0g

Savory Cheddar-Chive Waffles

Serve these waffles in place of corn muffins with soup or your favorite chili. You may also try them with scrambled eggs and bacon for brunch or supper.

Makes 6 full waffles (24 waffle wedges)

- 3½ cups unbleached, all-purpose flour**
- 3 tablespoons yellow cornmeal**
- 2 tablespoons granulated sugar**
- 1 teaspoon baking soda**
- 1 teaspoon kosher salt**
- 3 cups buttermilk**
- 3 large eggs, lightly beaten**
- ⅔ cup grapeseed or vegetable oil**
- ¼ cup chopped fresh chives**
- 1 cup shredded extra-sharp Cheddar**

1. Combine all dry ingredients in a large mixing bowl; whisk to blend. Add the buttermilk, eggs and oil; whisk until just combined. Stir in the chives and Cheddar. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® Waffle Maker to desired setting (a tone will sound when preheated).
3. Pour 1 heaping cup of batter onto the center of the lower grid of the preheated waffle maker; spread evenly using a heat-proof spatula. Close cover of waffle maker. When tone sounds, waffle is ready. Open cover and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle wedge:

*Calories 158 (47% from fat) • carb. 16g • pro. 5g • fat 8g
• sat. fat 2g • chol. 28mg • sod. 184mg
• calc. 75mg • fiber 0g*

Chicken and Waffles

This is a Southern staple 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 mustard**
- 1½ teaspoons kosher salt, divided**
- 1½ teaspoons freshly ground black pepper, divided**
- 8 thin chicken cutlets (about 1½ pounds)**
- 2 cups unbleached, all-purpose flour**
- 1½ teaspoons baking powder**
- 1 teaspoon paprika**
- oil for frying (such as vegetable, canola or grapeseed)**
- 4 prepared full Savory Cheddar-Chive Waffles (see previous recipe), kept warm**

1. In a medium non-reactive bowl stir together the buttermilk, hot sauce, mustard, 1 teaspoon salt and 1 teaspoon pepper. Add the chicken and coat well with buttermilk mixture.
2. Refrigerate overnight.
3. Mix together the flour, baking powder, paprika and remaining salt and pepper.
4. Preheat the Cuisinart compact deep fryer to 375°F.* While the oil is heating, line a baking pan with paper towels and insert a cooling rack inside the pan; reserve.
5. While the oil is heating, lightly coat each chicken piece evenly with the flour mixture, tapping away any excess.
6. Fry chicken in batches, about 3 minutes per side until nicely browned and cooked through. Transfer to prepared cooling rack.

7. Serve, two of the waffle wedges 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 oil to a depth of 1 inch and set the pan over medium-high heat. Using a deep-fat thermometer, heat oil to 375°F. Fry the chicken in batches, about 2 pieces at a time. Do not crowd the pot or the oil will cool down too much and not fry well. Fry, flipping once, until chicken is nicely browned and cooked through, about 4 minutes per side. Transfer chicken to the prepared cooling rack.

Nutritional information per serving:

*Calories 559 (53% from fat) • carb. 37g • pro. 29g • fat 33g
• sat. fat 6g • chol. 112mg • sod. 935mg
• calc. 179mg • fiber 1g*

Strawberry Shortcake Waffles

For a more classic presentation, use the Buttermilk Waffle recipe on page 4. If you are in the mood for more of an indulgence, use the Chocolate Brownie Waffle recipe, page 12, for those chocolate lovers.

Makes 4 servings

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

1. In a medium mixing bowl, stir the strawberries, granulated sugar and pinch of salt together. Put aside until ready to serve.
2. In a large mixing bowl combine the heavy cream, confectioners' sugar, salt and vanilla. Using a Cuisinart hand mixer fitted with the

whisk attachment, whisk until medium-soft peaks are achieved. Reserve.

3. Serve either two wedges or more, depending on the desired serving size. Top with whipped cream, then some of the 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 ⅓ cup of the whipped cream and ⅓ cup of the strawberries.

Nutritional information per serving:

*Calories 719 (54% from fat) • carb. 72g • pro. 12g • fat 44g
• sat. fat 17g • chol. 156mg • sod. 478mg
• calc. 166mg • fiber 4g*

Blueberry Maple Syrup

A great change-up from regular maple syrup – the blueberries in the syrup add nice color to any breakfast plate.

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.

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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