

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



4-Slice Belgian Waffle Maker

WAF-150 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 followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handle.
3. To protect against fire, electrical 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, electrical 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.

Longer extension cords are available and may be used if care is exercised in their use.

If a long 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.
3. **Baking Plates** – Die-cast aluminum plates bake four deep-pocket Belgian waffles.
4. **Temperature Slide Control** – Five 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. **Cord Storage (not shown)** – Cord wraps around the back of the unit, and unit stands on back end for storing (see page 4).
7. **Rubber Feet** – Feet keep unit steady and won't mark countertop.
8. **Locking Lid** – For upright storage.
9. **BPA-Free** – All parts 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 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 it 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. Move the temperature slide control to the desired browning setting – setting #1 for the lightest color waffles and setting #5 for the darkest color waffles.

The red indicator light will turn on to signal that the power is on and the unit will begin to heat. When the waffle maker has reached desired temperature, the green indicator light will turn on. 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.

4. 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.



5. Pour batter onto the center of the lower waffle grid. Use a heat-proof spatula to spread batter evenly over the grid. Close the lid. The green light will turn off but the red light will stay illuminated.

6. 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 #5.
7. When the waffles are ready, the green light will turn on. Remove the waffles by gently loosening the edges with a heat-proof plastic spatula or wooden spatula. Never use metal utensils, as they will damage the nonstick coating.
8. When you are finished baking, 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 LIQUID. NEVER WASH UNDER TAP WATER.**

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

STORAGE/ LOCKING LID

Store with cord wrapped securely under base. For compact storage, stand waffle maker on back end with control panel facing up.

The waffle maker has been designed with a special latching feature so the lid stays closed during storage.



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 and only 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 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 serviced with the correct parts, and the product is still under warranty.

TIPS TO MAKE PERFECT WAFFLES

- Setting #1 will produce the lightest color waffles. Setting #5 will produce the darkest color waffles. Experiment to determine which setting produces the best waffle color for you.
- 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.
- We recommend using 2 cups of batter to fill the lower grid. **NOTE:** For thinner batters, both boxed and homemade, we recommend using a scant 2 cups of batter and spreading it evenly among the four waffle grids.
- 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 wrap 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.

SUGGESTED TOPPINGS

Fruit syrups, warm fruit compote, fresh berries, chopped fruit, yogurt, chopped nuts, powdered sugar, whipped cream, ice cream or chocolate sauce.

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ABOUT THE RECIPES

Nutritional information is based on number of servings indicated. If a recipe produces a range of servings, information is based on the highest serving yield for that particular recipe.

Waffle Mix

Having a batch of this mix at the ready will allow you to make one batch of four 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 16 waffles

- 5 cups unbleached, all-purpose flour**
- 1 cup wheat germ**
- 1 cup buttermilk powder***
- 3 tablespoons granulated sugar**
- 3 tablespoons baking powder**
- 2¼ teaspoons kosher salt**
- 1½ teaspoons baking soda**
- ¾ teaspoon cream of tartar**

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 in the refrigerator for ultimate freshness.

*Buttermilk powder is available in most grocery stores. If you cannot find it, substituting nonfat dry milk is acceptable, but the results will not be as moist.

Waffle Mix Waffles

Makes 4 waffles

- 1¾ cups Waffle Mix (See Waffle Mix recipe)**
- ¾ cup reduced-fat milk**
- 1 large egg, lightly beaten**
- 1½ tablespoons 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® 4-Slice Belgian Waffle Maker to desired setting.
3. Pour all of the batter (about 2 cups) onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. Ready light will go off. When light turns green again, waffles are ready. Open lid and carefully remove baked waffles. For best results, serve immediately with desired toppings.

Nutritional information per waffle:

*Calories 296 (27% from fat) • carb. 43g • pro. 11g
• fat 9g • sat. fat 2g • chol. 62mg • sod. 420mg
• calc. 310mg • fiber 2g*

Basic Waffles

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

Makes 8 waffles

- 3 cups unbleached, all-purpose flour**
- 3 tablespoons granulated sugar**
- 2 tablespoons baking powder**
- ¾ teaspoon kosher salt**
- 1¾ cups reduced-fat milk**
- ½ cup vegetable oil**
- 2 large eggs, lightly beaten**

1. Combine all ingredients, in order listed, in a large mixing bowl; whisk until well blended and smooth. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
3. Pour 2 cups 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. Ready light will go off. When light turns green again, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

*Calories 375 (44% from fat) • carb. 44g • pro. 8g
• fat 18g • sat. fat 2g • chol. 57mg • sod. 627mg
• calc. 279mg • fiber 1g*

Nutty Wheat Waffles

Wholesome wheat flavor combined with crunchy pecans makes a delicious breakfast, brunch or snack. Top with warm fruit compote or syrup.

Makes 8 waffles

- 1½ cups unbleached, all-purpose flour**
- ½ cup whole wheat flour**
- 2 tablespoons granulated sugar**
- 1 tablespoon baking powder**
- ½ teaspoon kosher salt**
- 2 cups reduced-fat milk**
- ¼ cup vegetable oil**
- 2 large eggs, lightly beaten**
- ½ cup finely chopped pecans, walnuts, almonds, or hazelnuts**

1. Combine all ingredients, except the nuts in order listed, in a large mixing bowl; whisk until just combined. First whisk until smooth, then add nuts. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
3. Pour 2 cups 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. Ready light will go off. When light turns green again, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 396 (45% from fat) • carb. 45g • pro. 10g
• fat 20g • sat. fat 3g • chol. 86mg • sod. 600mg
• calc. 412mg • fiber 1g

Chocolate Brownie Waffles

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

Makes 12 waffles

- 2 cups unbleached, all-purpose flour**
- ¾ cup granulated sugar**
- ¾ 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 vegetable oil**
- ⅔ cup semisweet mini chocolate morsels**
- ½ cup chopped walnuts or pecans**

1. Combine the flour, sugar, cocoa powder, baking powder, baking soda, salt, and cinnamon in a large mixing bowl; whisk to blend. Add the milk, eggs and vanilla extract. Whisk until just combined. Stir in oil until completely combined. Fold in morsels and nuts. Let batter rest 5 minutes.
2. Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
3. Pour 2 cups 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. Ready light will go off. When light turns green again, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 460 (36% from fat) • carb. 63g • pro. 11g
• fat 19g • sat. fat 8g • chol. 74mg • sod. 405mg
• calc. 225mg • fiber 4g

Apple Walnut Waffles

Served with warm maple syrup, these waffles are a comforting fall treat.

Makes 12 waffles

- 1/4 cup packed light brown sugar**
- 2 cups unbleached, all-purpose flour**
- 1/3 cup whole wheat flour**
- 1/3 cup wheat germ**
- 4 1/2 teaspoons baking powder**
- 3/4 teaspoon kosher salt**
- 1/2 teaspoon ground cinnamon**
- 2 cups reduced-fat milk**
- 3 large eggs, lightly beaten**
- 1/2 cup vegetable oil**
- 3/4 teaspoon pure vanilla extract**
- 1/2 medium to large apple, peeled, cored and finely diced or shredded**
- 1/2 cup chopped walnuts**

1. Crumble the brown sugar into a large mixing bowl to remove any lumps. Add the flours, wheat germ, baking powder, salt and cinnamon. Whisk to blend. Add the milk, eggs, oil, and vanilla; whisk until just combined. Stir in the apple and walnuts. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
3. Pour 2 cups 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. Ready light will go off. When light turns green again, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 449 (50% from fat) • carb. 45g • pro. 12g
• fat 25g • sat. fat 3g • chol. 85mg • sod. 564mg
• calc. 361mg • fiber 3g

Cinnamon Pecan Waffles

Top these tasty waffles with warm maple syrup and fresh fruit.

Makes 8 waffles

- 2 tablespoons packed light brown sugar**
- 2 cups unbleached, all-purpose flour**
- 1 tablespoon baking powder**
- 1/2 teaspoon baking soda**
- 1 1/2 teaspoons ground cinnamon**
- 1/2 teaspoon kosher salt**
- 1 1/2 cups reduced-fat milk**
- 1/3 cup vegetable oil**
- 2 large eggs, lightly beaten**
- 2/3 cup chopped pecans**

1. Crumble the brown sugar into a large mixing bowl to remove any lumps. Add the flour, baking powder, baking soda, cinnamon and salt. Whisk to combine. Add the milk, oil and eggs; whisk until blended and smooth. Stir in the chopped pecans. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
3. Pour 2 cups 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. Ready light will go off. When light turns green again, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 434 (56% from fat) • carb. 39g • pro. 10g
• fat 28g • sat. fat 3g • chol. 69mg • sod. 483mg
• calc. 355mg • fiber 3g

Banana Walnut Waffles

Classic waffle for a weekend brunch.

Makes 8 waffles

- 2 cups unbleached, all-purpose flour**
- 2 tablespoons granulated sugar**
- 1 teaspoon baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon kosher salt**
- 1¼ cups reduced-fat milk**
- 2 large eggs, lightly beaten**
- ⅓ cup vegetable oil**
- 2 medium ripe bananas, mashed (about 1 cup)**
- ½ cup chopped walnuts**

1. Using a whisk, combine the flour, sugar, baking soda, and salt in a large mixing bowl. Add the milk, baking powder, eggs and oil and whisk until just combined. Stir in banana and walnuts until incorporated. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
3. Pour 2 cups 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. Ready light will go off. When light turns green again, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 349 (45% from fat) • carb. 40g • pro. 9g
• fat 18g • sat. fat 2g • chol. 56mg • sod. 670mg
• calc. 105mg • fiber 2g

Pumpkin Walnut Waffles

For a change, you may substitute dried cranberries, raisins or even mini chocolate morsels for the walnuts.

Makes 8 waffles

- 1¼ cups reduced-fat milk**
- ¾ cup solid-pack pumpkin***
- ⅓ cup vegetable oil**
- 2 large eggs, lightly beaten**
- ¼ cup packed light brown sugar**
- 2¼ cups unbleached, all-purpose flour**
- 1 tablespoon baking powder**
- ½ teaspoon baking soda**
- 1 teaspoon ground cinnamon**
- ¼ teaspoon kosher salt**
- pinch ground nutmeg**
- ½ cup chopped walnuts**

1. Put the milk, pumpkin, oil, and eggs into a medium mixing bowl. Whisk until smooth; reserve. Crumble the brown sugar into a large mixing bowl to remove any lumps. Add the flour, baking powder, baking soda, cinnamon, salt and nutmeg. Whisk to blend. Add the liquid ingredients and whisk until just combined. Stir in the walnuts. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
3. Pour 2 cups of batter onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heat-proof spatula. Close lid of waffle maker. Ready light will go off. When light turns green again, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

*Measure out the remaining pumpkin to freeze to make these waffles at another time.

Nutritional information per waffle:

Calories 497 (48% from fat) • carb. 53g • pro. 12g
• fat 27g • sat. fat 3g • chol. 76mg • sod. 442mg
• calc. 414mg • fiber 3g

Oatmeal Raisin Waffles

These waffles taste like an oatmeal raisin cookie. They are delicious when topped with apple butter.

Makes 8 waffles

- 3 tablespoons packed light brown sugar**
- 1½ cups unbleached, all-purpose flour**
- 1 cup rolled oats (old fashioned, not quick oats)**
- 2 teaspoons ground cinnamon**
- 1½ teaspoons baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon kosher salt**
- 1½ cups buttermilk**
- 2 large eggs, lightly beaten**
- ½ cup vegetable oil**
- ½ teaspoon pure vanilla extract**
- ½ cup raisins**

1. Crumble the brown sugar into a large mixing bowl to remove any lumps. Add the flour, oats, cinnamon, baking powder, baking soda, and salt. Whisk to blend. Add buttermilk, eggs, oil, and vanilla. Whisk until just combined. Stir in raisins. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
3. Pour 2 cups 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. Ready light will go off. When light turns green again, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

*Calories 465 (35% from fat) • carb. 64g • pro. 12g
• fat 18g • sat. fat 2g • chol. 73mg • sod. 588mg
• calc. 281mg • fiber 5g*

Lemon Waffles

These waffles are a fresh change – see our suggestions below for other flavor ideas.

Makes 12 waffles

- 2 cups unbleached, all-purpose flour**
- 2 tablespoons yellow cornmeal**
- 2 tablespoons granulated sugar**
- ½ teaspoon baking soda**
- ½ teaspoon kosher salt**
- 2 cups buttermilk**
- 2 large eggs, lightly beaten**
- ½ cup vegetable oil**
- ½ teaspoon pure vanilla extract**
- 2 teaspoons finely grated lemon zest**

1. Combine the flour, cornmeal, sugar, baking soda, and salt in a large mixing bowl and whisk to combine. Add the eggs, oils, buttermilk, and vanilla; whisk until blended. Stir in lemon zest. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
3. Pour 2 cups of batter onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heat-proof spatula. Close lid of waffle maker. Ready light will go off. When light turns green again, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Variations: For lemon ginger add 2 teaspoons of grated fresh or chopped candied ginger to the batter with the zest. For lemon blueberry add 1 cup of blueberries to the batter as the last ingredient.

Nutritional information per waffle:

*Calories 206 (37% from fat) • carb. 27g • pro. 5g
• fat 9g • sat. fat 5g • chol. 63mg • sod. 427mg
• calc. 82mg • fiber 1g*

Multigrain Waffles

These crispy waffles have a nice texture and pleasant flavor; you would never know they are good for you.

Makes 8 waffles

- 1 cup whole wheat flour**
- ½ cup unbleached, all-purpose flour**
- ½ cup rolled oats (old fashioned, not quick oats)**
- 1 teaspoon baking powder**
- ¼ teaspoon baking soda**
- ½ teaspoon kosher salt**
- ½ teaspoon ground cinnamon**
- 2 large eggs, lightly beaten**
- 1¼ cups soy milk (or other non-dairy alternative such as almond, oat, rice or hemp milk)**
- 2 tablespoons pure maple syrup**
- 1 teaspoon pure vanilla extract**
- ⅓ cup vegetable oil**
- 2 tablespoons flaxseed oil**
- 1 cup low-fat plain yogurt**
- ½ cup chopped pecans or walnuts (optional)**

1. Put the flours, oats, baking powder, baking soda, salt and cinnamon into a large mixing bowl and whisk to combine. Add the eggs, soy milk, syrup, and vanilla; whisk until just combined. Stir in oils, and yogurt. Finally stir the chopped nuts, if using, into batter. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
3. Pour 2 cups 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. Ready light will go off. When light turns green again, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

*Calories 337 (52% from fat) • carb. 32g • pro. 10g
• fat 20g • sat. fat 7g • chol. 76mg • sod. 409mg
• calc. 162mg • fiber 4g*

Buckwheat Waffles

Buckwheat imparts a nutty flavor to these waffles – they pair great with our Blueberry Maple Syrup on page 14.

Makes 8 waffles

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

1. Combine the flours, cornmeal, sugar, baking soda and salt; whisk until well blended. Add the buttermilk, eggs, and vanilla. Whisk until combined. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
3. Pour 2 cups 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. Ready light will go off. When light turns green again, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

*Calories 275 (51% from fat) • carb. 27g • pro. 7g
• fat 16g • sat. fat 12g • chol. 49mg • sod. 265mg
• calc. 69mg • fiber 1g*

Gluten-Free Waffles

These are light and crispy and extra decadent when served with fresh fruit.

Makes 8 waffles

- 2 cups rice flour**
- 1/4 cup tapioca starch (flour)**
- 2 tablespoons milk powder**
- 2 tablespoons granulated sugar**
- 2 teaspoons baking powder**
- 3/4 teaspoons kosher salt**
- 2 cups buttermilk**
- 1 large egg, lightly beaten**
- 1 1/2 teaspoons pure vanilla extract**
- 1/3 cup vegetable oil**

1. Combine the dry ingredients: whisk until well blended. Add the remaining ingredients and whisk until just combined. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
3. Pour 2 cups 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. Ready light will go off. When light turns green again, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

*Calories 255 (42% from fat) • carb. 31g • pro. 6g
• fat 12g • sat. fat 2g • chol. 29mg • sod. 334mg
• calc. 97mg • fiber 2g*

Whole Wheat Berry Waffles

Any type of berry will work for this versatile waffle.

Makes 8 waffles

- 1 1/4 cups unbleached, all-purpose flour**
- 3/4 cup whole wheat flour**
- 2 tablespoons granulated sugar**
- 1 tablespoon baking powder**
- 1 teaspoon kosher salt**
- 2 large eggs, lightly beaten**
- 1 1/2 cups reduced-fat milk**
- 1/2 cup vegetable oil**
- 1 teaspoon pure vanilla extract**
- 1 cup blueberries, fresh or frozen (thawed)**
- 1 teaspoon orange zest**

1. Combine both flours, sugar, baking powder, and salt in a large mixing bowl and whisk to combine. Add the eggs, milk, oil and vanilla; whisk until mixture resembles a smooth batter. Fold in the blueberries and zest. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
3. Pour 2 cups 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. Ready light will go off. When light turns green again, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

*Calories 298 (45% from fat) • carb. 32g • pro. 7g
• fat 16g • sat. fat 2g • chol. 50mg • sod. 473mg
• calc. 251mg • fiber 2g*

Savory Cheddar Chive Waffles

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

Makes 8 waffles

- 2 cup unbleached, all-purpose flour**
- 2 tablespoons yellow cornmeal**
- 1 tablespoon granulated sugar**
- ½ teaspoon baking soda**
- ½ teaspoon kosher salt**
- 1¾ cups buttermilk**
- 2 large eggs**
- ½ cup vegetable oil**
- 1 cup shredded, extra-sharp Cheddar**
- 2 tablespoons chopped fresh chives**
- 1 to 2 dashes hot sauce (optional)**

1. Combine the flour, cornmeal, sugar, baking soda, and salt in a large mixing bowl; whisk to combine. Add the buttermilk, eggs and oil; whisk until just combined. Stir in the Cheddar, chives and hot sauce, if using. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
3. Pour 2 cups 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. Ready light will go off. When light turns green again, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

*Calories 324 (52% from fat) • carb. 30g • pro. 9g
• fat 19g • sat. fat 3g • chol. 57mg • sod. 318mg
• calc. 129mg • fiber 1g*

Blueberry Maple Syrup

A great change-up from regular maple syrup – the color adds a bright addition 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*

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