



Cuisinart®

4-Slice Belgian Waffle Maker

WAF-150XA

Tips to Make Perfect Waffles

- Setting #1 will produce the lightest colour waffles. Setting #5 will produce the darkest colour waffles. Experiment to determine which setting produces the best waffle colour for you.
- For evenly filled waffles, pour the batter onto the centre 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.
- Waffles are best when made to order, but baked waffles may be kept warm in a 100°C 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 baking paper to keep waffles separated. Reheat in a toaster or oven when ready to eat.

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Golden Waffles

Makes 16

INGREDIENTS

6	cups plain flour
80g	caster sugar
¼	cup baking powder
1½	teaspoons salt
875ml	reduced-fat milk
260ml	vegetable oil
4	large eggs, lightly beaten

METHOD

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 waffle maker to desired setting (a tone will sound when preheated).
3. Pour 2 cups of batter onto the centre of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

NOTE: Freeze extras for quick use later.

Nutty Wheat Waffles

Makes 16

INGREDIENTS

3	cups plain flour
1	cup wholemeal flour
¼	cup caster sugar
2	tablespoons baking powder
1	teaspoon salt
1L	light milk
185ml	vegetable oil
4	large eggs, lightly beaten
1	cup finely chopped pecans, walnuts, almonds, or hazelnuts

METHOD

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 waffle maker to desired setting (a tone will sound when preheated).
3. Pour 2 cups of batter onto the centre of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

NOTE: Top with warm fruit compote or syrup. Freeze extras for quick use later.

Chocolate Brownie Waffles

Makes 16

INGREDIENTS

4	cups plain flour
1½	cups caster sugar
1⅓	cups cocoa powder, sifted
2	tablespoons baking powder
1	teaspoon baking soda
1	teaspoon salt
1	teaspoon ground cinnamon
1L	light milk
4	large eggs, lightly beaten
2	teaspoons vanilla extract
115g	unsalted butter, melted, cooled slightly
1⅓	cups (240g) dark choc chips
1	cup finely chopped walnuts or pecans

METHOD

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 well blended and smooth. Stir in melted butter until completely combined. Fold in choc chips and nuts. Let batter rest 5 minutes.
2. Preheat the waffle maker to desired setting (a tone will sound when unit is preheated).
3. Pour 2 cups of batter onto the centre of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

NOTE: Serve with whipped cream or ice cream and berries. Freeze extras for quick use later.



Apple Walnut Waffles

Makes 16

INGREDIENTS

125g	brown sugar
4	cups plain flour
¾	cup wholemeal flour
¾	cup 90g wheat germ
3	tablespoons baking powder
1½	teaspoons salt
4½	cups light milk
6	large eggs, lightly beaten
1	cup vegetable oil
1½	teaspoons vanilla extract
1	large apple, peeled, cored and finely diced or shredded
1½	cups finely chopped walnuts

METHOD

1. Crumble the brown sugar into a large mixing bowl to remove any lumps. Add the flours, wheat germ, baking powder and salt. Whisk to blend. Add the milk, eggs, oil, and vanilla; whisk until smooth. Stir in the apple and walnuts. Let batter rest 5 minutes before using.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour 2 cups of batter onto the centre of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

NOTE: Serve with warm maple syrup. Freeze extras for quick use later.

Cinnamon Pecan Waffles

Makes 16

INGREDIENTS

50g	brown sugar
4¾	cups plain flour
2	tablespoons + 1½ teaspoons baking powder
1¼	teaspoons baking soda
3½	teaspoons ground cinnamon
1¼	teaspoons salt
4½	cups light milk
200ml	vegetable oil
5	large eggs, lightly beaten
2¼	cups chopped pecans

METHOD

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 waffle maker to desired setting (tone will sound when preheated).
3. Pour 2 cups of batter onto the centre of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

NOTE: Top these tasty waffles with warm maple syrup and fresh fruit. Freeze extras for quick use later.

Banana Walnut Waffles

Makes 16

INGREDIENTS

4	cups plain flour
¼	cup caster sugar
2	tablespoons baking soda
1	teaspoon salt
4	large eggs, lightly beaten
185ml	vegetable oil
2	cups vanilla yoghurt
375ml	light milk
4	medium bananas, mashed
1	cup chopped walnuts

METHOD

1. Using a whisk, combine the flour, sugar, baking soda, and salt in a large mixing bowl. Add the eggs and oil and whisk until blended. Stir in the yoghurt and then the milk until mixture is smooth. Stir in banana and walnuts until incorporated. Let batter rest 5 minutes before using.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour 2 cups of batter onto the centre of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

NOTE: Freeze extras for quick use later.

Oatmeal Raisin Waffles

Makes 12

INGREDIENTS

55g	brown sugar
3	cups plain flour
2	cups rolled oats
4	teaspoons ground cinnamon
1	tablespoon baking powder
2	teaspoons baking soda
1	teaspoon salt
750ml	buttermilk
4	large eggs, lightly beaten
185ml	vegetable oil
1	teaspoon vanilla extract
200g	sultanas

METHOD

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 well blended and smooth. Stir in sultanas. Let batter rest 5 minutes before using.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour 2 cups of batter onto the centre of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

NOTE: Delicious topped with apple butter. Freeze extras for quick use later.

Lemon Waffles

Makes 20

INGREDIENTS

3	cups plain flour
¾	cup caster sugar
4	teaspoons baking soda
1	teaspoon salt
4	large eggs, lightly beaten
500ml	buttermilk
2	teaspoons vanilla extract
¼	cup fresh lemon juice
2	tablespoons lemon zest
170g	unsalted butter, melted and cooled to room temperature
2	cups vanilla yoghurt

METHOD

1. Combine the flour, sugar, baking soda, and salt in a large mixing bowl and whisk to combine. Add the eggs, buttermilk, and vanilla; whisk until blended. Stir in lemon juice and zest. Fold in melted butter and then the vanilla yoghurt. Let batter rest 5 minutes before using.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour 2 cups of batter onto the centre of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

VARIATIONS: For lemon ginger add 1 tablespoon of grated fresh ginger to the batter with the juice and zest. For lemon blueberry add 2 cups of blueberries to the batter as the last ingredient.



Super Multigrain Waffles

Makes 16

INGREDIENTS

2	cups wholemeal flour
1	cup plain flour
1	cup rolled oats
2	teaspoons baking powder
2	teaspoons baking soda
1	teaspoon salt
4	large eggs, lightly beaten
500ml	soy milk
¼	cup pure maple syrup
2	teaspoons vanilla extract
170g	unsalted butter, melted
60ml	flaxseed oil
2	cups plain yoghurt or cottage cheese
1	cup finely chopped pecans or walnuts (optional)

METHOD

1. Put the flours, oats, baking powder, baking soda, and salt into a large mixing bowl and whisk to combine. Add the eggs, soy milk, syrup, and vanilla; whisk until smooth. Stir in butter, flaxseed oil, and yoghurt/cottage cheese. Finally stir in the chopped nuts, if using, into batter. Let batter rest 5 minutes before using.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour 2 cups of batter onto the centre of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

NOTE: Freeze extras for quick use later.

Chocolate Buttermilk Waffles

Makes 16

INGREDIENTS

¼ cup brown sugar
3 cups plain flour
1 cup cocoa, sifted
¼ cup caster sugar
4 teaspoons baking soda
1 teaspoon salt
4 large eggs, lightly beaten
2 teaspoons vanilla extract
170g unsalted butter, melted
500ml buttermilk
2 cups yoghurt (plain or vanilla)
2 cups dark choc chips

METHOD

1. Crumble the brown sugar into a large mixing bowl to remove any lumps. Add the flour, cocoa, caster sugar, baking soda, and salt. Whisk to combine. Stir in the eggs, vanilla, butter, buttermilk, and yoghurt, making sure each ingredient is incorporated well. Finally fold in the choc chips. Let batter rest 5 minutes before using.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour 2 cups of batter onto the centre of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

NOTE: Try as a base for a hot fudge sundae. Freeze extras for quick use later.



Savory Cheddar Chive Polenta Waffles

Makes 20

INGREDIENTS

3¾	cups plain flour
3	cups polenta
3	tablespoons caster sugar
3	tablespoons baking powder
1½	teaspoons baking soda
¾	teaspoon salt
255g	(about 2½ cups) shredded tasty cheddar cheese
¼	cup plus 2 tablespoons chopped fresh chives
5¼	cups light milk
185ml	vegetable oil
6	large eggs, lightly beaten
½	teaspoon chilli sauce

METHOD

1. Combine the flour, polenta, sugar, baking powder, baking soda, and salt in a large mixing bowl; whisk to combine. Stir in the cheese and chives. Add the milk, oil, eggs, and chilli sauce; whisk until completely combined. Let batter rest 5 minutes before using.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour 2 cups of batter onto the centre of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

NOTE: These crispy, savoury waffles are good to serve with soups or your favourite chilli. Also try with scrambled eggs and bacon for brunch or supper. Freeze extras for quick use later.

