

Cuisinart® INSTRUCTION & RECIPE BOOKLET



4-Slice Belgian Waffle Iron

WAF-4B

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 handles and knobs.
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. Unplug the unit when finished baking waffles.
12. Do not use appliance for other than intended use.
13. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn control dial to OFF setting, then remove 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.**

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:

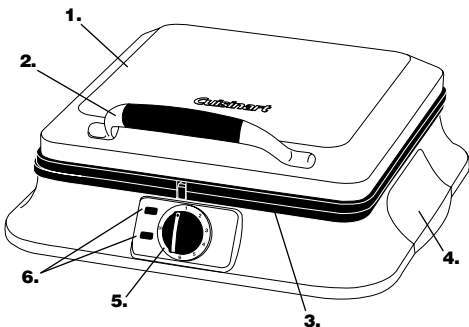
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

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INTRODUCTION

Get ready for more of a good thing with the Cuisinart® 4-Slice Belgian Waffle Iron. Nonstick plates, indicator lights, “ready” tone and stay-cool pick-up panels make operation easy while the six browning levels mean your waffle will always be baked to perfection. The deep pockets hold more than just butter and syrup and our new recipes show you how to enjoy a variety of tastes, from sweet to savory. Top chocolate waffles with ice cream for an update on the ice cream sandwich, or try cheddar cheese and chive waffles as an out-of-the-ordinary complement to soup or chili. Break away from breakfast!



PARTS AND FEATURES

- 1. Housing** – Elegant brushed stainless steel cover and base with embossed Cuisinart® logo.
- 2. Lid Handle** – Polished die-cast handle with cool touch grip. Locks down for baking and storing.
- 3. Baking Plates** – Die-cast aluminum plates bake four deep-pocket Belgian waffles.
- 4. Base Handles** – Cool-touch plastic will not become hot while baking.
- 5. Control Dial** – Six adjustable browning settings and OFF position.
- 6. Indicator Lights** – Red indicator light signals power on; green indicator light signals when waffle iron is ready to bake and when waffles are cooked and ready to eat.
- 7. Audible Signal (not shown)** – Signals when waffle iron is ready to bake and waffles are cooked and ready to eat.
- 8. Storage (not shown)** – Cord wraps under base and unit stands on back end for storing.
- 9. Rubber Feet (not shown)** – Feet keep unit steady and won't mark countertop.

BEFORE THE FIRST USE

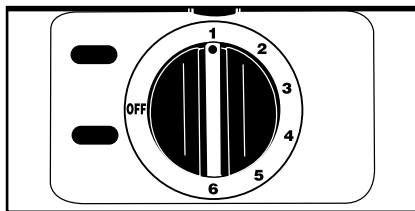
Remove all packaging and any promotional labels or stickers from your waffle iron. Be sure that all parts (listed above, **Parts and Features**) of your new waffle iron have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Before using your Cuisinart® 4-Slice Belgian Waffle Iron for the first time, wipe housing and waffle plates with a damp cloth to remove any dust from the warehouse or shipping.

Note: The Cuisinart® 4-Slice Belgian Waffle Iron 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 iron.

OPERATING INSTRUCTIONS

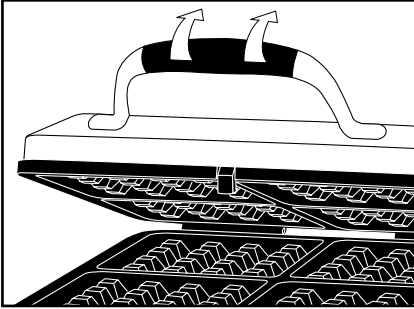
- Place the closed waffle iron on a clean, flat surface where you intend to bake.
- Plug the power cord in a standard electrical outlet.
- Turn the control dial clockwise from the OFF position to the desired browning setting – setting #1 for the lightest color waffles and setting #6 for the darkest color waffles.



The red indicator light will turn on to signal power. Allow the waffle iron to preheat. When the waffle iron has reached desired temperature, the green indicator light will turn on and the audible tone will sound. You are now ready to begin baking.

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

- Lift lid of waffle iron by grasping the handle and pushing back and up in one fluid motion. Lid will stay open at 105° position until you lower it.
- Pour batter onto the center of the lower waffle grid. Use a heat-proof spatula to spread batter evenly over the grids. Close the lid. The waffle



iron will automatically latch shut when you lower the lid. The green light will turn off but the red light will stay illuminated.

- Baking time is determined by the browning level that you chose in Step 3. It may take up to 4 minutes to bake your waffle on setting #6.
- When the waffle is ready, the green light will turn on and the audible tone will sound. Remove the waffle 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.
- When you are finished baking, turn the control dial counterclockwise to the OFF setting. The red indicator light will turn off. Unplug the power cord from the wall outlet. Allow the waffle iron to cool down completely before handling.

CLEANING AND CARE

Once you have finished baking, turn the control dial to the OFF position and remove plug from electrical outlet. Leave top lid open so grids begin to cool. Allow waffle iron to cool down completely before handling.

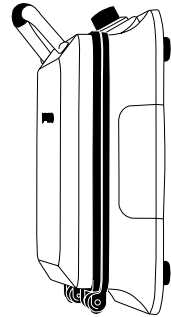
Never take your waffle iron apart for cleaning. Simply brush crumbs from grooves, and absorb any excess cooking oil by wiping with a dry cloth or paper towel.

You may 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, thus 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 IMMERSER CORD, PLUG OR UNIT IN WATER OR OTHER LIQUID.**

STORAGE

Store with cord wrapped securely under base. For compact storage, stand waffle iron on back end with control panel facing up. The waffle iron has been designed with a special latching feature so the lid stays closed during storage.



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.
- 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 1½ cups of batter to fill the lower grid.
- 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.
- For added flavor, dress your waffles with fruit syrups, warm fruit compote, fresh berries, chopped fruit or yogurt.
- For sweeter waffles add powdered sugar, whipped cream, ice cream or chocolate sauce.

RECIPES

Basic Waffles

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

Makes 20 waffles

- 4 cups all-purpose flour**
- 4 tablespoons granulated sugar**
- 2 tablespoons baking powder**
- 1 teaspoon baking soda**
- 1 teaspoon salt**
- 3½ cups lowfat milk**
- ¾ cup vegetable oil**
- 4 large eggs**

Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter rest 5 minutes before using. Preheat your Cuisinart® Waffle Iron.

When the iron is ready, the audible signal will sound and green indicator light will illuminate. Pour 1½ cups batter onto the center of the lower grid; spread batter using a heatproof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When audible signal sounds and green indicator light turns on again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter.

Nutritional information per waffle:

*Calories 174 (44% from fat) • carb. 24g • pro. 5g
• fat 10g • sat. fat 1g • chol. 46mg • sod. 298mg
• calc. 142mg • fiber 1g*

Light and Crispy Buttermilk Waffles

Whipping the egg whites makes these waffles extra-light and crispy

Makes 24 waffles

- 3 cups unbleached, all-purpose flour**
- ¼ cup plus 2 tablespoons granulated sugar**
- 1 tablespoon baking powder**
- 1½ teaspoons baking soda**
- ¾ teaspoon salt**

- 1¼ cups buttermilk**
- 9 tablespoons unsalted butter, melted**
- 1½ teaspoons pure vanilla extract**
- 4 large eggs, separated**
- 1 large egg white**

Place flour, sugar, baking powder, baking soda, and salt in a mixing bowl and stir to combine. In a separate bowl, whisk together buttermilk, melted butter, vanilla, and egg yolks and stir into dry ingredients until mixture resembles a smooth batter. Add extra white to bowl of whites and whip to firm, but not dry, peaks using an electric mixer. Preheat your Cuisinart® Waffle Maker.

Carefully fold whites into batter in three additions using a large rubber spatula, until the whites and batter are completely incorporated.

When the iron is ready, the audible signal will sound and green indicator light will illuminate. Pour 1½ cups batter onto the center of the lower grid; spread batter using a heatproof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When audible signal sounds and green indicator light turns on again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter.

Nutritional information per waffle:

*Calories 127 (39% from fat) • carb. 16g • pro. 3g
• fat 5g • sat. fat 3g • chol. 48mg • sod. 222mg
• calc. 37mg • fiber 0g*

Sweet Belgian Yeast Waffles

These waffles bake with crispy exteriors and light, fluffy interiors.

Makes 20 waffles

- 1 package active dry yeast (2¼ teaspoons)**
- ¼ cup warm water (105°-110°)**
- ¾ cup unsalted butter**
- 2½ cups warm lowfat milk**
- 3 cups unbleached, all-purpose flour**
- 1 cup cornstarch**
- 3 eggs, separated**
- ½ cup granulated sugar, divided**
- 1 teaspoon salt**
- 2 teaspoons pure vanilla extract**

Stir yeast and sugar into warm water in a small bowl; let stand until foamy, about 3 to 5 minutes. Warm butter and milk together in a small saucepan over low heat so that the butter melts but the milk does not exceed 110°F (if mixture is hotter than 110°, allow to cool to 105–110°F before continuing). Reserve. Combine the flour and cornstarch in a separate bowl; reserve.

In a large bowl, whisk together the egg yolks, milk and butter mixture, yeast mixture, ¼ cup of the sugar, salt, and vanilla. Stir in the milk and flour/cornstarch mixture alternately, ending with the flour. Wrap in plastic and let stand until mixture is doubled in volume, about an hour. Preheat your Cuisinart® Waffle Iron.

Whip egg whites until frothy, and then add remaining ¼ cup sugar. Continue to whip until firm peaks form. Carefully fold whites into waffle batter using a large rubber spatula.

When iron is ready, the audible signal will sound and green indicator light will illuminate. Pour 1½ cups batter onto the center of the lower grid; spread batter using a heatproof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When audible signal sounds and green indicator light turns on again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter.

Nutritional information per waffle:
Calories 203 (38% from fat) • carb. 27g • pro. 4g
• fat 9g • sat. fat 5g • chol. 53mg • sod. 149mg
• calc. 57mg • fiber 1g

Chocolate Brownie Waffles

A great brunch or dessert waffle.

Makes 16 waffles

- 2 cups all-purpose flour**
- ¾ cup granulated sugar**
- ¾ cup unsweetened cocoa powder**
- 3 teaspoons baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon salt**
- ½ teaspoon cinnamon**
- 2 cups lowfat milk**
- 2 large eggs, lightly beaten**
- 2 teaspoons pure vanilla extract**

- ½ cup unsalted butter, melted, cooled slightly**
- 1 cup semi-sweet mini chocolate morsels**
- ½ cup (1 ounce) finely chopped walnuts or pecans**

Place the flour, sugar, cocoa powder, baking powder, baking soda, salt, and cinnamon in a medium bowl; stir with a whisk to blend. Add the milk, egg and vanilla. Stir with a whisk until well blended and smooth. Stir in melted butter. Let batter stand 5 minutes. Preheat your Cuisinart® Waffle Iron.

When iron is ready, the audible signal will sound and green indicator light will illuminate. Stir chocolate morsels and chopped walnuts/pecans into batter. Pour 1½ cups batter onto center of the lower grid; spread the batter using a heatproof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When audible signal sounds and green indicator light turns on again, waffle is ready. Remove waffle using a heatproof plastic spatula. Repeat with remaining batter.

Nutritional analysis per waffle:
Calories 237 (45% from fat) • carb. 30g • pro. 5g
• fat 12g • sat. fat 6g • chol. 44mg • sod. 176mg
• calc. 55mg • fiber 2g

Apple Walnut Waffles

Stir a teaspoon of cinnamon into maple syrup and warm to serve with Apple Walnut Waffles.

Makes 20 waffles

- 6 tablespoons packed brown sugar**
- 2½ cups unbleached all-purpose flour**
- ½ cup whole wheat flour**
- ½ cup honey toasted wheat germ**
- 2 tablespoons baking powder**
- 1 teaspoon salt**
- 3 cups lowfat milk**
- 4 large eggs, lightly beaten**
- ¾ cup vegetable oil**
- 1 teaspoon vanilla extract**
- 2 cups finely diced or shredded apple (1 apple, 8 ounces, peeled & cored)**
- 1 cup finely chopped walnuts**

Crumble the brown sugar into a medium bowl to remove all lumps. Add both flours, wheat germ, baking powder and salt. Stir to blend.

In another bowl, combine the milk, eggs, oil, and vanilla; stir with a whisk. Add the wet mixture to the dry mixture and stir until smooth. Stir in the apple and walnuts. Let batter rest 5 minutes before using. Preheat your Cuisinart® Waffle Iron.

When iron is ready, audible signal will sound and green indicator light will illuminate. Pour 1½ cups batter onto the center of the lower grid; spread batter using a heatproof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When audible signal sounds and green indicator light turns on again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter.

Nutritional information per waffle:
Calories 244 (47% from fat) • carb. 26g • pro. 6g
• fat 13g • sat. fat 2g • chol. 45mg • sod. 255mg
• calc. 68mg • fiber 1g

Cinnamon Waffles

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

Makes 20 waffles

- ¼ **cup packed light brown sugar**
- 4 cups all-purpose flour**
- 2 tablespoons baking powder**
- 1 teaspoon baking soda**
- 3 teaspoons ground cinnamon**
- 1 teaspoon salt**
- 3½ cups lowfat milk**
- ¼ cup vegetable oil**
- 4 large eggs, lightly beaten**

Crumble the brown sugar to remove all lumps and place in a medium mixing bowl with the flour, baking powder, cinnamon, baking soda, and salt. Add the milk, oil and eggs; stir until blended and smooth. Let batter rest 5 minutes before using. Preheat your Cuisinart® Waffle Iron.

When iron is ready, the audible signal will sound and green indicator light will illuminate. Pour 1½ cups batter onto the center of the lower grid; spread batter using a heatproof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When audible signal sounds and green indicator light turns on again, waffle is ready. Open lid and

carefully remove baked waffle. Repeat with remaining batter.

Nutritional information per waffle:
Calories 236 (55% from fat) • carb. 22g • pro. 5g
• fat 15g • sat. fat 2g • chol. 38mg • sod. 230mg
• calc. 59 mg • fiber 2g

Banana Almond Waffles

Classic waffle for a weekend brunch – top with warm syrup.

Makes 20 waffles

- 4 cups unbleached all-purpose flour**
- ¼ cup granulated sugar**
- 4 teaspoons baking powder**
- 2 teaspoons baking soda**
- 1 teaspoon salt**
- 4 eggs, lightly beaten**
- ¼ cup vegetable oil**
- 2 cups lowfat plain yogurt**
- 1½ cups whole milk**
- 2 cups mashed banana**
- 1 cup chopped almonds**

Combine flour, sugar, baking powder, baking soda, and salt in a mixing bowl and stir to combine. In a separate bowl whisk together the eggs and oil and stir into dry ingredients. Stir in yogurt. Add milk and stir until mixture is a smooth batter. Stir in banana and almonds until incorporated. Let batter rest 5 minutes before using. Preheat your Cuisinart® Waffle Iron.

When iron is ready, the audible signal will sound and green indicator light will illuminate. Pour 1½ cups of batter onto the center of the lower grid; spread batter using a heatproof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When audible signal sounds and green indicator light turns on again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter.

Nutritional information per waffle:
Calories 248 (48% from fat) • carb. 27g • pro. 6g
• fat 13g • sat. fat 2g • chol. 38mg • sod. 312mg
• calc. 66mg • fiber 1g

Oatmeal Raisin Waffles

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

Makes 20 waffles

- 6** **tablespoons packed light brown sugar**
- 3** **cups all-purpose flour**
- 2** **cups oatmeal (regular rolled oats, not quick oats)**
- 4** **teaspoons ground cinnamon**
- 3** **teaspoons baking powder**
- 2** **teaspoons baking soda**
- 1** **teaspoon salt**
- 3** **cups buttermilk**
- 4** **large eggs, lightly beaten**
- ¼** **cup vegetable oil (you may substitute unsalted butter, melted and cooled)**
- 1** **teaspoon vanilla extract**
- 1½** **cups raisins**

Crumble the brown sugar to remove any lumps and place in a medium bowl with flour, oatmeal, cinnamon, baking powder, baking soda, and salt. Stir to blend. Add buttermilk, eggs, oil, and vanilla. Stir until well blended and smooth. Stir in raisins. Let batter rest 5 minutes before using. Preheat your Cuisinart® Waffle Iron.

When iron is ready, the audible signal will sound and green indicator light will illuminate. Pour a scant 1½ cup of batter onto the center of the lower grid; spread batter using a heatproof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When audible signal sounds and green indicator light turns on again, waffle is ready. Open lid and remove baked waffle. Repeat with remaining batter.

Nutritional information per waffle:

*Calories 250 (36% from fat) • carb. 35g • pro. 6g
• fat 10g • sat. fat 1g • chol. 44mg • sod. 316mg
• calc. 69mg • fiber 2g*

Lemon Waffles

These waffles are a fresh change – if you want, add blueberries for Lemon Blueberry Waffles.

Makes 24 waffles

- 1½** **cups unbleached flour**
- 1½** **cups cornstarch**
- ½** **cup granulated sugar**
- 1** **tablespoon baking powder**
- 1** **teaspoon baking soda**
- 1** **teaspoon salt**
- 4** **eggs**
- 1½** **cups lowfat milk**
- 2** **teaspoons pure vanilla extract**
- ¾** **cup unsalted butter, melted**
- 1** **cup plain lowfat yogurt**
- ½** **cup fresh lemon juice**
- ¼** **cup lemon zest**

Place flour, cornstarch, sugar, baking powder, baking soda, and salt in mixing bowl and stir to combine. In a second bowl, whisk eggs, milk, and vanilla until blended. Stir wet mixture into dry ingredients. Fold in melted butter and then yogurt with a rubber spatula or wooden spoon. Stir in lemon juice and zest. Preheat your Cuisinart® Waffle Iron.

When iron is ready, the audible signal will sound and the green indicator light will illuminate. Pour 1½ cups of batter onto the center of the lower grid; spread batter using a heatproof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When green indicator light turns on again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter.

Variations: For lemon ginger waffles add 1 tablespoon of grated fresh ginger to the batter with the juice and zest. For lemon blueberry waffles add 1 cup of blueberries to the batter as the last ingredient.

Nutritional information per waffle:

*Calories 156 (41% from fat) • carb. 20g • pro. 3g
• fat 7g • sat. fat 4g • chol. 52mg • sod. 197mg
• calc. 53mg • fiber 0g*

Super Multigrain Blueberry Waffles

High in protein, these crispy waffles have a nice texture and pleasant flavor – you would never know they are also good for you.

Makes 24 waffles

- 2 cups whole wheat flour**
- 1 cup unbleached flour**
- 1 cup old-fashioned oats**
- 2 teaspoons baking powder**
- 2 teaspoons baking soda**
- 1 teaspoon salt**
- 4 eggs, lightly beaten**
- 2 cups soymilk**
- ¼ cup 100% pure maple syrup (not pancake syrup)**
- 2 teaspoons vanilla extract**
- ¼ cup unsalted butter, melted**
- ¼ cup flaxseed oil**
- 2 cups lowfat yogurt**
- 1 cup blueberries, fresh or frozen**
- 1 cup pecans or walnuts, finely chopped**

Place whole wheat flour, unbleached flour, oats, baking soda, baking powder, and salt in mixing bowl and stir to combine. In a separate bowl stir together eggs, soymilk, syrup, and vanilla and add to the dry ingredients. Stir in butter, flaxseed oil, and yogurt. Finally stir blueberries and chopped nuts into batter. Let batter rest 5 minutes before using. Preheat your Cuisinart® Waffle Iron.

When iron is ready, the audible signal will sound and green indicator light will illuminate. Pour 1½ cups of batter onto the center of the lower grid; spread batter using a heatproof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When green indicator light turns on again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter.

Nutritional information per waffle:

*Calories 137 (33% from fat) • carb. 18g • pro. 6g
• fat 5g • sat. fat 1g • chol. 48mg • sod. 243mg
• calc. 62mg • fiber 2g*

Whole Wheat Berry Waffles

Any type of berry will work for this versatile waffle.

Makes 20 waffles

- 2½ cups unbleached all-purpose flour**
- 1½ cups whole wheat flour**
- 4 tablespoons granulated sugar**
- 2 tablespoons baking powder**
- 2 teaspoons salt**
- 4 eggs, lightly beaten**
- 3½ cups lowfat milk**
- ¼ cup unsalted butter, melted**
- 2 teaspoons pure vanilla extract**
- 1½ cups blueberries or any variety of berry, fresh or frozen**
- 2 teaspoons orange zest**
- 1 cup pecans, chopped**

Place both flours, sugar, baking powder, and salt in a mixing bowl and stir to combine. In a separate bowl whisk together eggs, milk, melted butter and vanilla and stir into dry ingredients until mixture resembles a smooth batter. Carefully stir in blueberries, orange zest, and pecans. Let batter rest 5 minutes before using. Preheat your Cuisinart® Waffle Iron.

When iron is ready, the audible signal will sound and green indicator light will illuminate. Pour 1½ cups of batter onto the center of the lower grid; spread batter using a heatproof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When audible signal sounds and green indicator light turns on again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter.

Nutritional information per waffle:

*Calories 254 (47% from fat) • carb. 28g • pro. 6g
• fat 13g • sat. fat 6g • chol. 67mg • sod. 340mg
• calc. 66mg • fiber 2g*

Sweet Biscuit Waffles

A variation of a centuries-old classic waffle from Belgium.

Makes 20 waffles

- 4–5 ounces sweet biscuits, such as arrowroot cookies**
- 3 cups lowfat milk**
- ½ cup unsalted butter**
- 4 cups unbleached, all-purpose flour**
- 1 tablespoon baking powder**
- 1 teaspoon baking soda**
- ¼ cup granulated sugar**
- ½ teaspoon salt**
- 3 large eggs, separated**

Place biscuits in a large mixing bowl. Place milk and butter in a small saucepan over medium low and heat until butter is melted. Pour warm milk and butter over biscuits and stir until they are dissolved, about 1 minute. To the milk mixture, whisk in flour, baking powder, baking soda, sugar, salt, and egg yolks until mixture resembles a smooth batter. Preheat your Cuisinart® Waffle Iron.

Whip egg whites to firm, but not dry, peaks using an electric mixer. Carefully fold whites into batter in two additions, using a large rubber spatula, until the whites and batter are completely incorporated.

When iron is ready, the audible signal will sound and green indicator light will illuminate. Pour 1½ cups batter onto the center of the lower grid; spread batter using a heatproof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When audible signal sounds and green indicator light turns on again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter.

Nutritional information per waffle:

*Calories 194 (30% from fat) • carb. 28g • pro. 5g
• fat 2g • sat. fat 4g • chol. 47mg • sod. 224mg
• calc. 810mg • fiber 1g*

Chocolate Chip Graham Cracker Waffles

A sweet treat for breakfast, or top with vanilla ice cream for a comfort food dessert.

Makes 24 waffles

- ¼ cup packed brown sugar**
- 2½ cups all-purpose flour**
- 1½ cups graham cracker crumbs**
- ¼ cup granulated sugar**
- 2 tablespoons baking powder**
- ½ teaspoon baking soda**
- 1 teaspoon cinnamon**
- 1 teaspoon salt**
- 3½ cups lowfat milk**
- 4 large eggs, separated**
- ¼ cup unsalted butter, melted and cooled slightly**
- 1 teaspoon pure vanilla extract**
- 1½ cups mini chocolate morsels**
- ¾ cup finely chopped nuts (walnuts, pecans, almonds or hazelnuts)**

Crumble brown sugar into a large mixing bowl. Add flour, graham cracker crumbs, sugar, baking powder, baking soda, cinnamon and salt. Stir and reserve. Combine milk and egg yolks, stir until smooth. Stir in melted butter and vanilla; reserve. Whip egg whites until stiff peaks form. Add milk mixture to dry mixture and stir until smooth. Fold in chocolate morsels and nuts. Stir ⅓ of the whipped egg whites gently into the batter to lighten. Fold in remaining egg whites gently, taking care not to deflate. Let batter rest 5 minutes before using. Preheat your Cuisinart® Waffle Iron.

When iron is ready, the audible signal will sound and green indicator light will illuminate. Pour 1½ cups batter onto the center of the lower grid; spread batter using a heatproof spatula to within ½ inch of the edge of the grid. When audible signal sounds and green indicator light turns on again, waffle is ready. Repeat with remaining batter.

Nutritional information per waffle:

*Calories 269 (48% from fat) • carb. 30g • pro. 5g
• fat 14g • sat. fat 3g • chol. 46mg • sod. 281mg
• calc. 63mg • fiber 2g*

Savory Cheddar Chive Cornmeal 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 20 waffles

- 2½ cups all-purpose flour**
- 2 cups cornmeal (yellow or white)**
- 2 tablespoons granulated sugar**
- 2 tablespoons baking powder**
- 1 teaspoon baking soda**
- ½ teaspoon salt**
- 6 ounces shredded sharp Cheddar cheese (about 1½ cup)**
- 4 tablespoons chopped fresh chives**
- 3½ cups lowfat milk**
- ¾ cup vegetable oil**
- 4 large eggs**
- 6–10 dashes hot sauce, such as *Tabasco®**

Place flour, cornmeal, sugar, baking powder, baking soda, and salt in a large mixing bowl; stir to combine. Add shredded Cheddar and chopped chives; stir. Place the milk, oil, eggs, and hot sauce a separate bowl; stir with a whisk to blend. Add to the dry ingredients and stir until smooth. Let batter rest 5 minutes before using. Preheat your Cuisinart® Waffle Iron.

When iron is ready, the audible signal will sound and green indicator light will illuminate. Pour 1½ cups batter onto the center of the lower grid; spread batter using a heatproof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When audible signal sounds and green indicator light turns on again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter.

Nutritional information per waffle:
Calories 239 (45% from fat) • carb. 25g • pro. 8g
• fat 12g • sat. fat 2g • chol. 50mg • sod. 262mg
• calc. 121mg • fiber 1g

*Tabasco is a registered trademark owned by McIlhenny Co.

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 Iron which 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 Iron will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card 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 Iron should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Customer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order.

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.

Your Cuisinart® 4-Slice Belgian Waffle Iron has been manufactured to the strictest specifications and has been designed for use only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by 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 they may not apply to you.

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