

# Cuisinart®

INSTRUCTION BOOKLET

Recipe  
Booklet  
Reverse Side



**Griddler® Waffle Plates**

**GR-WAFP**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

F IB-10034

## BEFORE THE FIRST USE

Remove all packaging and any promotional labels or stickers from your waffle plates. Be sure that both of your new waffle plates 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® Griddler® Waffle Plates for the first time, wipe with a damp cloth to remove any dust from the warehouse or shipping.

**Note:** The Cuisinart® Griddler® Waffle Plates have 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 plates.

**Note:** The Cuisinart® Griddler® Waffle Plates are designed to fit Griddler® and Griddler Gourmet® models only.

## ASSEMBLY INSTRUCTIONS

Place the closed Griddler® or Griddler Gourmet® on a clean, flat surface where you intend to use it.

### To insert waffle plates

1. Adjust the Griddler® or Griddler Gourmet® to the flat position with the controls directly in front of you.
2. Insert one plate at a time. Each plate is designed to fit in either the upper housing or the lower housing of the unit.
3. Locate the metal brackets at the center of the lower housing. Tilt the back end of the plate and line up the cutouts at the back of the plate with the metal brackets.
4. Slide the plate underneath the brackets and push down the front end of the plate. It will snap into place.
5. Insert the second plate into the upper housing as you did with the first plate.



### To remove waffle plates

1. Once the Griddler® or Griddler Gourmet® has cooled, adjust to the flat position.
2. Locate the plate release button on one side of the unit. Press firmly on button and plate will pop up slightly from the base.
3. Grasp the plate with two hands, slide it out from under the metal brackets and lift it out of the base. Press on the other plate release button to remove the other waffle plate in the same manner.



## OPERATING INSTRUCTIONS

1. Plug the power cord into a standard electrical outlet.
2. Turn the Selector dial to the left to choose the Griddle function. The red indicator light on the Selector dial will illuminate to signal that the power is on.
3. Set the Griddle dial to 400°F:
4. Allow the unit to heat up. When it has reached the selected temperature, the green indicator light will illuminate. You are now ready to begin.

**Note:** The first time you use your waffle plates you may notice a slight odor or some smoke. This is normal and common for plates with a nonstick surface.

5. Lift top cover of the Griddler® or Griddler Gourmet® by grasping the handle and pushing up in one fluid motion. The top cover will stay open in a 100° position until you lower it.
6. Pour enough batter onto the center of the lower waffle grid to completely cover (about 1¼ cups). Use a heat-proof spatula to spread batter evenly over the grid. Close the top cover. The green light will turn off, but the red light will stay illuminated.

7. Bake for approximately 3 minutes. For lighter waffles, bake for less time. For darker waffles, bake for more time. Medium-brown waffles, can be achieved by baking in between 3½ and 5 minutes. These are approximate times that may vary depending on the recipe ingredients used.

**Note:** During operation, the green indicator light inside the Griddle dial will continue to turn on and off as the thermostat regulates the temperature. This is normal. The red indicator light inside the Selector dial will stay illuminated during operation.

8. Remove the waffles by gently loosening the edges with a heat-proof spatula or tongs. Never use metal utensils, as they will damage the nonstick coating.
9. When you are finished baking, turn the Selector dial to the OFF position and unplug the power cord from the wall outlet. Allow the Griddler® or Griddler Gourmet® to cool down for at least 30 minutes before handling.

## CLEANING AND CARE

Once you have finished baking, turn the Selector dial to the OFF position and unplug the power cord from the wall outlet. Leave the top cover of your Griddler® or Griddler Gourmet® open so the waffle plates begin to cool. Allow the unit to cool down for at least 30 minutes before handling.

Press the plate release buttons to remove waffle plates from the housing. The waffle plates can be washed in the dishwasher. Do not use metallic objects such as knives or forks for cleaning. Do not use a scouring pad for cleaning – the nonstick coating can be damaged.

The Griddler® or Griddler Gourmet® exterior surfaces can be wiped clean with a soft, dry cloth. For tough stains, dampen cloth. Never use an abrasive cleaner or harsh pad.



## STORAGE

The waffle plates can be stored in the Griddler® or Griddler Gourmet® or in a drawer or cabinet when not in use.

## WARRANTY

### Limited One-Year Warranty

This warranty is available to consumers only. You are a consumer if you own Cuisinart® Griddler® Waffle Plates that were 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® Griddler® Waffle Plates will be free of defects in materials and workmanship under normal home use for 1 year from the date of original purchase.

We recommend that you visit our website, [www.cuisinart.com](http://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.

#### CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund of 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 of such nonconforming products under warranty.

#### BEFORE RETURNING YOUR CUISINART PRODUCT

If your Cuisinart® Griddler® Waffle Plates should prove to be defective within the warranty period, we will repair or, if we think necessary, replace them. To obtain warranty service, please call our Customer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7811 North Glen Harbor Blvd, Glendale, AZ 85307. 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® Griddler® Waffle Plates have been manufactured to the strictest specifications and have been designed for use only with Griddler® and Griddler Gourmet® models. 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 these exclusions may not apply to you. You may also have other rights, which vary from state to state.

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

# Cuisinart®

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## Waffles on the Go

A fun breakfast sandwich for the family on the go. We used the basic waffle recipe, but any one of our waffles will work well.

Makes 8 servings

½	recipe Basic Waffles (page 2)
	nonstick cooking spray
8	breakfast sausage patties
2	tablespoons pure maple syrup

1. Prepare the waffle batter according to recipe.
2. Lightly coat waffle plates with nonstick cooking spray.

3. Set Selector to Griddle. Set temperature to 400°F.
4. When preheated, green indicator light on the Griddle dial will illuminate. Pour a heaping cup of batter onto the center of the lower plate; spread batter using a heatproof spatula to fully cover waffle grid. Close lid of Griddle®.

5. Let waffles bake for about 3 minutes, depending on desired doneness. Open lid and carefully remove baked waffles. Repeat with remaining batter. Reserve baked waffles. Turn unit off.
6. Using pot holders, carefully remove the waffle plates and insert the Griddle® plates on the griddle side.

7. Set Selector to Griddle. Set temperature to 425°F.
8. When preheated, place the 8 sausage patties on the hot griddle plate. Close lid of Griddle®. Cook sausage until fully cooked through, about 4 minutes (depending on thickness).

9. While sausage patties are cooking, halve each waffle lengthwise or on the diagonal. Place the cooked sausage in the middle of the bottom half of the waffle; drizzle with the maple syrup and top with the other waffle half. Put waffle sandwich back onto the hot griddle plate. Close lid of Griddle® and let cook until warm, about 20 seconds. Remove and enjoy immediately.

Nutritional information per sandwich:

Calories 254 (52% from fat) • carb. 21g • pro. 10g • fat 15g • sat. fat 4g • chol. 51mg • sod. 526mg • calc. 106mg • fiber 0g

## Maple Walnut Waffles

A hint of maple makes these waffles irresistible. As in any of our waffle recipes, you can substitute your favorite type of nut.

Makes 16 waffles

2 tablespoons packed light brown sugar  
2 cups unbleached, all-purpose flour  
2 teaspoons baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
2 large eggs, lightly beaten  
1⅓ cups reduced-fat milk  
¼ cup pure maple syrup  
6 tablespoons unsalted butter, melted  
and cooled slightly  
½ cup chopped walnuts  
nonstick cooking spray

1. In a large mixing bowl, crumble the brown sugar to remove any lumps. Add the flour, baking powder, baking soda and salt; stir to combine.

2. Gradually mix the eggs, milk and syrup into the melted butter; stir into dry ingredients and whisk until smooth. Fold in walnuts.

3. Lightly coat waffle plates with nonstick cooking spray. Set Selector to Griddle. Set temperature to 400°F.

4. When preheated, green indicator light on the Griddle dial will illuminate. Pour a heaping cup of batter into the center of the lower waffle plate; spread batter using a heatproof spatula to cover the waffle plate grid. Close lid of Griddle®.

5. Let waffles bake for about 3 minutes, depending on desired doneness. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 161 (44% from fat) • carb. 19g • pro. 4g • fat 8g • sat. fat 3g • chol. 40mg • sod. 179mg • calc. 125mg • fiber 1g

## Savory Parmesan Rosemary Waffles

These crispy, savory waffles are good to serve alongside soup. You may also try them with scrambled eggs and bacon for brunch or supper.

Makes 16 waffles

2 cups unbleached, all-purpose flour  
1 teaspoon granulated sugar  
1 tablespoon baking powder  
½ teaspoon baking soda

½ teaspoon salt  
½ teaspoon freshly ground black pepper  
¾ cup grated Parmesan  
2 teaspoons chopped fresh rosemary  
2 large eggs, lightly beaten  
2 cups reduced-fat milk  
cup olive oil  
nonstick cooking spray

1. Put the flour, sugar, baking powder, baking soda, salt and pepper in a large mixing bowl; stir to combine. Add Parmesan and rosemary; stir to combine.

2. Put the eggs and milk in a separate bowl; stir with a whisk to blend. Slowly whisk in the oil to blend. Add to the dry ingredients and stir until smooth.

3. Lightly coat waffle plates with nonstick cooking spray. Set Selector to Griddle. Set temperature to 400°F.

4. When preheated, green indicator light on the Griddle dial will illuminate. Pour a heaping cup of batter into the center of the lower waffle plate; spread batter using a heatproof spatula to cover the waffle plate grid. Close lid of Griddle®.

5. Let waffles bake for about 3 minutes, depending on desired doneness. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 159 (53% from fat) • carb. 14g • pro. 5g • fat 9g • sat. fat 2g • chol. 32mg • sod. 283mg • calc. 134mg • fiber 0g

## Hearty Blueberry & Sunflower Waffles

Any type of berry will work for this versatile waffle. Makes 16 waffles

- 1¼ cups unbleached, all-purpose flour
- ¾ cup whole wheat flour
- 2 tablespoons granulated sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- ½ teaspoon ground cinnamon
- 2 large eggs, lightly beaten
- 2 cups reduced-fat milk
- 1 teaspoon pure vanilla extract
- ½ cup unsalted butter, melted and cooled
- slightly cup blueberries, fresh or frozen
- ¾ zest of about ½ medium to large orange (amount is not crucial; it is based on personal taste)
- ½ cup sunflower seeds, toasted

### nonstick cooking spray

1. Put both flours, sugar, baking powder, salt and cinnamon in a large mixing bowl and stir to combine. Gradually whisk the eggs, milk and vanilla into the melted butter. Stir into dry ingredients until mixture resembles a smooth batter. Carefully fold in blueberries, orange zest, and sunflower seeds.
2. Lightly coat waffle plates with nonstick cooking spray. Set Selector to Griddle. Set temperature to 400°F.
3. When preheated, green indicator light on the Griddle dial will illuminate. Pour 1¼ cups of batter into the center of the lower waffle plate; spread batter using a heatproof spatula to cover the waffle plate grid. Close lid of Griddle®.
4. Let waffles bake for about 3 minutes, depending on desired doneness. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

### Nutritional information per waffle:

Calories 255 (31% from fat) • carb. 40g • pro. 5g • fat 9g • sat. fat 4g • chol. 44mg • sod. 242mg • calc. 146mg • fiber 2g

Nutritional information per waffle:  
Calories 162 (45% from fat) • carb. 18g • pro. 5g • fat 8g • sat. fat 4g • chol. 40mg • sod. 181mg • calc. 123mg • fiber 1g

- ¼ cup packed light brown sugar
- 1 cup unbleached, all-purpose flour
- 1 cup whole wheat flour
- ½ tablespoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon cinnamon
- ½ teaspoon salt
- 2 large eggs, lightly beaten
- 1 teaspoon pure vanilla extract
- 1½ cups reduced-fat milk
- 6 tablespoons unsalted butter, melted and cooled slightly
- 1 cup plain or vanilla yogurt, reduced fat
- ½ cup chopped pecans
- nonstick cooking spray

Makes 16 waffles

## Yogurt Pecan Waffles

These waffles have a subtle, nutty sweetness and are nice and crispy.

## Oatmeal Raisin Waffles

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

Makes 16 waffles

1/4	cup packed light brown sugar
1 3/4	cups unbleached, all-purpose flour
2 1/4	cups oats (regular rolled oats, not quick oats)
2	teaspoons ground cinnamon
2	teaspoons baking powder
1	teaspoon baking soda
1/2	teaspoon salt
2	cups buttermilk
2	large eggs, lightly beaten
2/3	cup vegetable oil
1/2	teaspoon pure vanilla extract
1	cup raisins

### nonstick cooking spray

## Double Banana Nut Waffles

These rich banana waffles are perfect for brunch or as a dessert topped with vanilla ice cream.

Makes 16 waffles

2	cups unbleached, all-purpose flour
2	tablespoons granulated sugar
2	teaspoons baking powder
1/2	teaspoon baking soda
1/2	teaspoon salt
2	large eggs, lightly beaten
1/2	cup vegetable oil
3/4	cup whole milk
1	cup plain or vanilla yogurt, reduced fat
2	ripe bananas, mashed
1/2	cup walnuts, chopped
1	firm banana, chopped or sliced

### nonstick cooking spray

- Put flour, sugar, baking powder, baking soda and salt in a large mixing bowl and stir to combine. Add the eggs, oil and milk, whisk to combine. Stir in yogurt and mashed bananas and stir until mixture is a smooth batter. Fold in the walnuts and chopped/sliced banana.

- Lightly coat waffle plates with nonstick cooking spray. Set Selector to Griddle. Set temperature to 400°F.
- When preheated, green indicator light on the Griddle dial will illuminate. Pour 1 1/4 cups of batter into the center of the lower waffle plate; spread batter using a heatproof spatula to cover the waffle plate grid. Close lid of Griddle®.
- Let waffles bake for about 3 minutes, depending on desired doneness. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

### Nutritional information per waffle:

Calories 196 (48% from fat) • carb. 22g • pro. 4g • fat 11g • sat. fat 1g • chol. 28mg • sod. 198mg • calc. 63mg • fiber 1g

Nutritional information per waffle:  
Calories 243 (41% from fat) • carb. 31g • pro. 6g • fat 11g • sat. fat 1g • chol. 28mg • sod. 241mg • calc. 133mg • fiber 2g

- In a large mixing bowl, crumble the brown sugar to remove any lumps. Add the flour, oats, cinnamon, baking powder, baking soda, and salt. Stir to combine. Add buttermilk, eggs, oil, and vanilla. Stir until well blended and smooth. Fold in raisins.
- Lightly coat waffle plates with nonstick cooking spray. Set Selector to Griddle. Set temperature to 400°F.
- When preheated, green indicator light on the Griddle dial will illuminate. Pour 1 1/4 cups of batter into the center of the lower waffle plate; spread batter using a heatproof spatula to cover the waffle plate grid. Close lid of Griddle®.
- Let waffles bake for about 3 minutes, depending on desired doneness. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.



## Apple Waffles

Stir a teaspoon of cinnamon into maple syrup and heat to serve with these delicious waffles.

Makes 16 waffles

1 tablespoon unsalted butter (optional)  
medium to large apple, peeled,  
cored & diced

juice of ½ lemon (optional)

1 tablespoon cinnamon sugar (optional)

¼ cup packed light brown sugar

2 cups unbleached, all-purpose flour

2 teaspoons baking powder

1 teaspoon baking soda

½ teaspoon salt

½ teaspoon ground cinnamon

2 large eggs, lightly beaten

1½ cups reduced-fat milk

½ teaspoon pure vanilla extract

6 tablespoons unsalted butter, melted,

cooled slightly

nonstick cooking spray

1. If choosing to cook the apples first, melt the butter slightly in a large skillet. Add the apple, lemon juice and cinnamon sugar. Cook over a medium-low heat to caramelize. Apples are done when they are evenly browned and the butter sugar mixture has thickened, approximately 15 minutes. Reserve.

2. Crumble the brown sugar into a large mixing bowl to remove all lumps. Add the flour, baking powder, baking soda, salt and cinnamon. Stir to combine.

3. Gradually whisk the eggs, milk, and vanilla into the batter; mix until fully combined. Add to the smooth. Fold in the apples (cooked or raw).

4. Lightly coat waffle plates with nonstick cooking spray. Set selector to Griddle. Set temperature to 400°F.

5. When preheated, green indicator light on the Griddle dial will illuminate. Pour 1¼ cups of batter into the center of the lower waffle plate; spread batter using a heatproof spatula to cover the waffle plate grid. Close lid of Griddler®.

6. Let waffles bake for about 3 minutes, depending on desired doneness. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Makes 16 waffles

*Nutritional information per waffle:*  
Calories 206 (57% from fat) • carb. 18g • pro. 4g  
• fat 13g • sat. fat 4g • chol. 42mg • sod. 239mg

• cal. 120mg • fiber 1g

## Cinnamon Pecan Waffles

Topped with a caramel sauce, these waffles will remind you of homemade pecan pie.

Makes 16 waffles

3 tablespoons packed light brown sugar

2 cups unbleached, all-purpose flour

1½ teaspoons ground cinnamon

½ teaspoon baking soda

½ teaspoon salt

1¼ cups reduced-fat milk

½ cup vegetable oil

2 large eggs, lightly beaten

1 cup chopped pecans

nonstick cooking spray

1. In a large mixing bowl, crumble the brown sugar to remove all lumps. Add the flour, baking powder, cinnamon, baking soda, and salt. Stir to combine. Add the milk, oil and eggs; stir until blended and smooth. Fold in the pecans.

2. Lightly coat waffle plates with nonstick cooking spray. Set selector to Griddle. Set temperature to 400°F.

3. When preheated, green indicator light on the Griddle dial will illuminate. Pour 1¼ cups of batter into the center of the lower waffle plate; spread batter using a heatproof spatula to cover the waffle plate grid. Close lid of Griddler®.

4. Let waffles bake for about 3 minutes, depending on desired doneness. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

*Nutritional information per waffle:*

Calories 206 (57% from fat) • carb. 18g • pro. 4g  
• fat 13g • sat. fat 4g • chol. 29mg • sod. 167mg  
• cal. 120mg • fiber 1g

## Chocolate Chip Waffles

While we have no problem eating chocolate for breakfast, these delicious brownie-like waffles can also be the base of a waffle ice cream sundae.

Makes 16 waffles

1½	cups unbleached, all-purpose flour
½	cup granulated sugar
½	cup unsweetened cocoa powder
2	teaspoons baking powder
¼	teaspoon baking soda
¼	teaspoon salt
1½	cups reduced-fat milk
2	large eggs, lightly beaten
½	teaspoon pure vanilla extract
6	tablespoons unsalted butter, melted, cooled slightly
½	cup semi-sweet mini chocolate morsels
	<b>nonstick cooking spray</b>

- Put the flour, sugar, cocoa powder, baking powder, baking soda and salt in a large mixing bowl; stir with a whisk to combine.
- Slowly whisk the milk, eggs and vanilla into the melted butter. Whisk until completely combined. Add to the dry ingredients and mix until well blended and smooth. Fold in the chocolate morsels.
- Lightly coat waffle plates with nonstick cooking spray. Set Selector to Griddle. Set temperature to 400°F.
- When preheated, green indicator light on the Griddle dial will illuminate. Pour 1¼ cups of batter into the center of the lower waffle plate; spread batter using a heatproof spatula to cover the waffle plate grid. Close lid of Griddle®.
- Let waffles bake for about 3 minutes, depending on desired doneness. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 172 (39% from fat) • carb. 23g • pro. 4g • fat 8g • sat. fat 4g • chol. 40mg • sod. 121mg • calc. 78mg • fiber 1g

## Light and Crispy Buttermilk Waffles

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

Makes 12 waffles

1¼	cups unbleached, all-purpose flour
¼	cup granulated sugar
2	teaspoons baking powder
1	teaspoon baking soda
½	teaspoon salt
1¼	cups buttermilk
6	tablespoons unsalted butter, melted, cooled slightly
1	teaspoon pure vanilla extract
3	large eggs, separated
	<b>nonstick cooking spray</b>

- Put the flour, sugar, baking powder, baking soda and salt in a large mixing bowl and stir to combine. In a separate bowl, whisk together the buttermilk, butter, vanilla and egg yolks and stir into dry ingredients until mixture resembles a smooth batter.
- Put the egg whites in a clean bowl and using a hand mixer fitted with the whisk attachment, whip to firm but not dry peaks. Carefully fold whites into batter in three additions using a large rubber spatula, until the whites and batter are completely incorporated.
- Lightly coat waffle plates with nonstick cooking spray. Set Selector to Griddle. Set temperature to 400°F.
- When preheated, green indicator light on the Griddle dial will illuminate. Pour 1¼ cups of spread batter using a heatproof spatula to cover the waffle plate grid. Close lid of Griddle®.
- Let waffles bake for about 3 minutes, depending on desired doneness. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 163 (41% from fat) • carb. 19g • pro. 4g • fat 7g • sat. fat 4g • chol. 69mg • sod. 327mg • calc. 54mg • fiber 0g

# RECIPES

## Basic Waffles

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

Makes 16 waffles

- 2¼ cups unbleached, all-purpose flour
- 2 tablespoons granulated sugar
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 cups reduced-fat milk
- ⅓ cup vegetable oil
- 2 large eggs, lightly beaten
- nonstick cooking spray

1. Put ingredients in a large mixing bowl and combine until well blended and smooth.
2. Lightly coat waffle plates with nonstick cooking spray.
3. Set Selector to Griddle. Set temperature to 400°F.
4. When preheated, green indicator light on the Griddle dial will illuminate. Pour a heaping cup of batter onto the center of the lower plate; spread batter using a heatproof spatula to fully cover waffle grid. Close lid of Griddler®.
5. Let waffles bake for about 3 minutes, depending on desired doneness. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

*Nutritional information per waffle:*

Calories 136 (40% from fat) • carb. 17g • pro. 4g • fat 6g • sat. fat 1g • chol. 29mg • sod. 226mg • calc. 92mg • fiber 0g

**NOTE: The Cuisinart® Griddler® Waffle Plates are designed to fit the Griddler® and Griddler Gourmet® models only.**

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Gridler® Waffle Plates

GR-WAFP



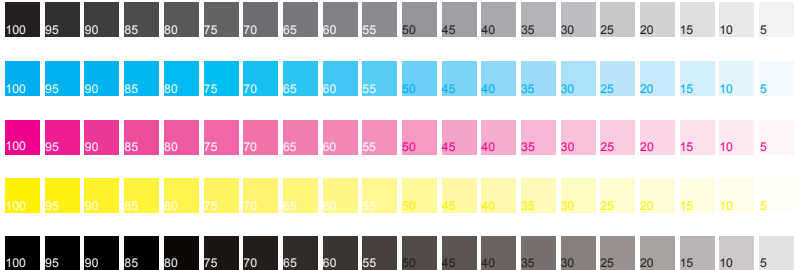
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Recipe Booklet

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 Die Cut: NEW  
 Material: COVER:157gsm matt artpaper  
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 Coating: gloss varnishing in cover  
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