

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



4-Slice Belgian Waffle Maker

WAF-150C 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 colour waffles and setting #5 for the darkest colour 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 odour 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.



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 TOPPING

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 (1.75 L) of mix, enough to make 16 waffles

- 5 cups (1.25 L) unbleached, all-purpose flour
- 1 cup (250 ml) wheat germ
- 1 cup (250 ml) buttermilk powder*
- 3 tablespoons (45 ml) granulated sugar
- 3 tablespoons (45 ml) baking powder
- 2¼ teaspoons (11 ml) kosher salt
- 1½ teaspoons (7 ml) baking soda
- ¾ teaspoon (3.75 ml) 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 (425 ml) Waffle Mix (See Waffle Mix recipe)
- ¾ cup (175 ml) reduced-fat milk
- 1 large egg, lightly beaten
- 1½ tablespoons (375 ml) vegetable oil

- Put all the ingredients into a medium mixing bowl. Whisk until smooth. Let batter rest 5 minutes before using.
- Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
- Pour all of the batter [about 2 cups (500 ml)] 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 (750 ml) unbleached, all-purpose flour**
- 3 tablespoons (45 ml) granulated sugar**
- 2 tablespoons (30 ml) baking powder**
- ¾ teaspoon (3.75 ml) kosher salt**
- 1¾ cups (425 ml) reduced-fat milk**
- ½ cup (125 ml) vegetable oil**
- 2 large eggs, lightly beaten**

- Combine all ingredients, in order listed, in a large mixing bowl; whisk until well blended and smooth. Let batter rest 5 minutes before using.
- Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
- Pour 2 cups (500 ml) 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 flavour combined with crunchy pecans makes a delicious breakfast, brunch or snack. Top with warm fruit compote or syrup.

Makes 8 waffles

- 1½ cups (375 ml) unbleached, all-purpose flour**
- ½ cup (125 ml) whole wheat flour**
- 2 tablespoons (30 ml) granulated sugar**
- 1 tablespoon (15 ml) baking powder**
- ½ teaspoon (2 ml) kosher salt**
- 2 cups (500 ml) reduced-fat milk**
- ⅓ cup (75 ml) vegetable oil**
- 2 large eggs, lightly beaten**
- ½ cup (125 ml) finely chopped pecans, walnuts, almonds, or hazelnuts**

- 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.
- Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
- Pour 2 cups (500 ml) 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 (500 ml) unbleached, all-purpose flour**
- ¾ cup (175 ml) granulated sugar**
- ¾ cup (175 ml) unsweetened cocoa powder, sifted**
- 1 tablespoon (15 ml) baking powder**
- ½ teaspoon (2 ml) baking soda**
- ½ teaspoon (2 ml) kosher salt**
- ½ teaspoon (2 ml) ground cinnamon**
- 2 cups (500 ml) reduced-fat milk**
- 2 large eggs, lightly beaten**
- 1 teaspoon (5 ml) pure vanilla extract**
- ¼ cup (60 ml) vegetable oil**
- ⅔ cup (150 ml) semisweet mini chocolate morsels**
- ½ cup (125 ml) chopped walnuts or pecans**

- 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.
- Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
- Pour 2 cups (500 ml) 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

- ¼ cup (60 ml) packed light brown sugar**
- 2 cups (500 ml) unbleached, all-purpose flour**
- ⅓ cup (75 ml) whole wheat flour**
- ⅓ cup (75 ml) wheat germ**
- 4½ teaspoons (23 ml) baking powder**
- ¾ teaspoon (3.75 ml) kosher salt**
- ½ teaspoon (2 ml) ground cinnamon**
- 2 cups (500 ml) reduced-fat milk**
- 3 large eggs, lightly beaten**
- ½ cup (125 ml) vegetable oil**
- ¾ teaspoon (3.75 ml) pure vanilla extract**
- ½ medium to large apple, peeled, cored and finely diced or shredded**
- ½ cup (125 ml) chopped walnuts**

- 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.
- Preheat the Cuisinart® 4-Slice Belgian Waffle Maker to desired setting.
- Pour 2 cups (500 ml) 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 (30 ml) packed light brown sugar**
- 2 cups (500 ml) unbleached, all-purpose flour**
- 1 tablespoon (15 ml) baking powder**
- ½ teaspoon (2 ml) baking soda**
- 1½ teaspoons (25 ml) ground cinnamon**
- ½ teaspoon (2 ml) kosher salt**
- 1½ cups (375 ml) reduced-fat milk**
- ⅓ cup (75 ml) vegetable oil**
- 2 large eggs, lightly beaten**
- ¾ cup (150 ml) 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 (500 ml) 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 (500 ml) unbleached, all-purpose flour**
- 2 tablespoons (30 ml) granulated sugar**
- 1 teaspoon (5 ml) baking powder**
- ½ teaspoon (2 ml) baking soda**
- ½ teaspoon (2 ml) kosher salt**
- 1¼ cups (300 ml) reduced-fat milk**
- 2 large eggs, lightly beaten**

- ⅓ cup (75 ml) vegetable oil**
- 2 medium ripe bananas, mashed [about 1 cup (250 ml)]**
- ½ cup (125 ml) 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 (500 ml) 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 (300 ml) reduced-fat milk**
- ¾ cup (175 ml) solid-pack pumpkin***
- ⅓ cup (75 ml) vegetable oil**
- 2 large eggs, lightly beaten**
- ¼ cup (60 ml) packed light brown sugar**
- 2¼ cups (550 ml) unbleached, all-purpose flour**
- 1 tablespoon (15 ml) baking powder**
- ½ teaspoon (2 ml) baking soda**
- 1 teaspoon (5 ml) ground cinnamon**
- ¼ teaspoon (1 ml) kosher salt**
- pinch ground nutmeg**
- ½ cup (125 ml) 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 (500 ml) 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 (45 ml) packed light brown sugar**
- 1½ cups (375 ml) unbleached, all-purpose flour**
- 1 cup (250 ml) rolled oats (old fashioned, not quick oats)**
- 2 teaspoons (10 ml) ground cinnamon**
- 1½ teaspoons (7 ml) baking powder**
- ½ teaspoon (2 ml) baking soda**
- ½ teaspoon (2 ml) kosher salt**
- 1½ cups (375 ml) buttermilk**
- 2 large eggs, lightly beaten**
- ½ cup (125 ml) vegetable oil**
- ½ teaspoon (2 ml) pure vanilla extract**
- ½ cup (125 ml) raisins**

1. Crumble the brown sugar into a large mix-ing 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 (500 ml) 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 flavour ideas.

Makes 12 waffles

- 2 cups (500 ml) unbleached, all-purpose flour**
- 2 tablespoons (30 ml) yellow cornmeal**
- 2 tablespoons (30 ml) granulated sugar**
- ½ teaspoon (2 ml) baking soda**
- ½ teaspoon (2 ml) kosher salt**
- 2 cups (500 ml) buttermilk**
- 2 large eggs, lightly beaten**
- ½ cup (125 ml) vegetable oil**
- ½ teaspoon (2 ml) pure vanilla extract**
- 2 teaspoons (10 ml) 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 (500 ml) 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 (10 ml) of grated fresh or chopped candied ginger to the batter with the zest. For lemon blueberry add 1 cup (250 ml) 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 flavour; you would never know they are good for you.

Makes 8 waffles

- 1 cup (250 ml) whole wheat flour
- ½ cup (125 ml) unbleached, all-purpose flour
- ½ cup (125 ml) rolled oats (old fashioned, not quick oats)
- 1 teaspoon (5 ml) baking powder
- ¼ teaspoon (1 ml) baking soda
- ½ teaspoon (2 ml) kosher salt
- ½ teaspoon (2 ml) ground cinnamon
- 2 large eggs, lightly beaten
- 1¼ cups (300 ml) soy milk (or other non-dairy alternative such as almond, oat, rice or hemp milk)
- 2 tablespoons (30 ml) pure maple syrup
- 1 teaspoon (5 ml) pure vanilla extract
- ⅓ cup (75 ml) vegetable oil
- 2 tablespoons (30 ml) flaxseed oil
- 1 cup (250 ml) low-fat plain yogurt
- ½ cup (125 ml) 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 (500 ml) 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 flavour to these waffles – they pair great with our Blueberry Maple Syrup on page 12.

Makes 8 waffles

- 1 cup (250 ml) unbleached, all-purpose flour
- ¾ cup (175 ml) buckwheat flour
- 2 tablespoons (30 ml) yellow cornmeal
- 3 tablespoons (45 ml) granulated sugar
- ½ teaspoon (2 ml) baking soda
- ½ teaspoon (2 ml) kosher salt
- 1½ cups (375 ml) buttermilk
- 2 large eggs, lightly beaten
- 1 teaspoon (5 ml) pure vanilla extract
- ½ cup (125 ml) 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 (500 ml) 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 (500 ml) rice flour
- ¼ cup (60 ml) tapioca starch (flour)
- 2 tablespoons (30 ml) milk powder
- 2 tablespoons (30 ml) granulated sugar
- 2 teaspoons (10 ml) baking powder
- ¾ teaspoons (3.75 ml) kosher salt
- 2 cups (500 ml) buttermilk
- 1 large egg, lightly beaten
- 1½ teaspoons (7 ml) pure vanilla extract
- ⅓ cup (75 ml) 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 (500 ml) 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

- 1¼ cups (300 ml) unbleached,

all-purpose flour

- ¾ cup (175 ml) whole wheat flour
- 2 tablespoons (30 ml) granulated sugar
- 1 tablespoon (15 ml) baking powder
- 1 teaspoon (5 ml) kosher salt
- 2 large eggs, lightly beaten
- 1½ cups (375 ml) reduced-fat milk
- ½ cup (125 ml) vegetable oil
- 1 teaspoon (5 ml) pure vanilla extract
- 1 cup (250 ml) blueberries, fresh or frozen (thawed)
- 1 teaspoon (5 ml) 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 (500 ml) 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

Savoury Cheddar Chive Waffles

These crispy, savoury waffles are good to serve with soups or your favourite 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 (500 ml) unbleached, all-purpose flour
- 2 tablespoons (30 ml) yellow cornmeal
- 1 tablespoon (15 ml) granulated sugar

- ½ **teaspoon (2 ml) baking soda**
- ½ **teaspoon (2 ml) kosher salt**
- 1¾ **cups (425 ml) buttermilk**
- 2 large eggs**
- ½ **cup (125 ml) vegetable oil**
- 1 cup (250 ml) shredded, extra-sharp Cheddar**
- 2 tablespoons (30 ml) 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 (500 ml) 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 colour adds a bright addition to any breakfast plate.

Makes about 2 cups (500 ml)
[1½ cups (375 ml)] if strained)

- 1 cup (250 ml) pure maple syrup**
- 1½ cups (125 ml) 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 (15 ml)]:

*Calories 60 (1% from fat) • carb. 15g • pro. 0g
• fat 0g • sat. fat 0g • chol. 0mg • sod. 11mg
• calc. 21mg • fiber*

WARRANTY LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

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If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:
1-800-472-7606

Address:

Cuisinart Canada
100 Conair Parkway
Woodbridge, Ont. L4H 0L2

Email:
consumer_Canada@conair.com

Model:

WAF-150C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

*Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 90630 would designate year, month & day (2009 June 30th).

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Numéro sans frais :
1-800-472-7606

Adresse :
Cuisinart Canada
100 Conair Parkway
Woodbridge, Ont. L4H 0L2

Adresse électronique :
consumer_Canada@conair.com
Modèle :
WAF-150C

Afin d'assurer la rapidité et l'exactitude de votre retour de produit, veuillez inclure ce qui suit :

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- Description du défaut du produit
- Code de date du produit/copie de la preuve d'achat original
- Toute autre information pertinente au retour du produit

* Le code de date du produit se trouve sur le dessous de la base. Il s'agit d'un numéro de 4 ou 5 chiffres. Par exemple, 90630 désigne l'année, le mois et le jour (2009, juin/30).

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