

Cuisinart™

INSTRUCTION AND RECIPE BOOKLET



Griddler™ Waffle Plates

CGR-WAFPC

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

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 flavourless 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™ (CGR-4 Series) and Griddler Gourmet™ (GRID-8 Series) 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 (200°C)
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 odour 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 [300 ml]). 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.

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

Basic Waffles

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

Makes 16 waffles

- 2¼ cups (550 ml) unbleached, all-purpose flour**
- 2 tablespoons (30 ml) granulated sugar**
- 1 tablespoon (15 ml) baking powder**
- ½ teaspoon (2 ml) baking soda**
- ½ teaspoon (2 ml) salt**
- 2 cups (500 ml) reduced-fat milk**
- ⅓ cup (75 ml) 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 (200°C).
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

Light and Crispy Buttermilk Waffles

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

Makes 12 waffles

- 1¾ cups (425 ml) unbleached, all-purpose flour**
- ¼ cup (50 ml) granulated sugar**
- 2 teaspoons (10 ml) baking powder**
- 1 teaspoon (5 ml) baking soda**
- ½ teaspoon (2 ml) salt**
- 1¼ cups (300 ml) buttermilk**
- 6 tablespoons (90 ml) unsalted butter, melted, cooled slightly**
- 1 teaspoon (5 ml) pure vanilla extract**
- 3 large eggs, separated**
- nonstick cooking spray**

1. 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.
2. 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.
3. Lightly coat waffle plates with nonstick cooking spray. Set Selector to Griddle. Set temperature to 400°F (200°C).
4. When preheated, green indicator light on the Griddle dial will illuminate. Pour 1¼ cups (300 ml) 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™.
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 163 (41% from fat) • carb. 19g • pro. 4g • fat 7g • sat. fat 4g • chol. 69mg • sod. 327mg • calc. 54mg • fiber 0g

Chocolate 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 (375 ml) unbleached, all-purpose flour**
- ½ cup (125 ml) granulated sugar**
- ½ cup (125 ml) unsweetened cocoa powder**
- 2 teaspoons (10 ml) baking powder**
- ¼ teaspoon (1 ml) baking soda**
- ¼ teaspoon (1 ml) salt**
- 1½ cups (375 ml) reduced-fat milk**
- 2 large eggs, lightly beaten**
- ½ teaspoon (2 ml) pure vanilla extract**
- 6 tablespoons (90 ml) unsalted butter, melted, cooled slightly**
- ½ cup (125 ml) semi-sweet mini chocolate morsels**
- nonstick cooking spray**

1. Put the flour, sugar, cocoa powder, baking powder, baking soda and salt in a large mixing bowl; stir with a whisk to combine.
2. 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.
3. Lightly coat waffle plates with nonstick cooking spray. Set Selector to Griddle. Set temperature to 400°F (200°C).
4. When preheated, green indicator light on the Griddle dial will illuminate. Pour 1¼ cups (300 ml) 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™.
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 172 (39% from fat) • carb. 23g • pro. 4g • fat 8g • sat. fat 4g • chol. 40mg • sod. 121mg • calc. 78mg • fiber 1g

Apple Waffles

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

Makes 16 waffles

- 1 tablespoon (15 ml) unsalted butter (optional)**
- 1 medium to large apple; peeled, cored & diced**
- juice of ½ lemon (optional)**
- 1 tablespoon (15 ml) cinnamon sugar (optional)**
- ¼ cup (50 ml) packed light brown sugar**
- 2 cups (500 ml) unbleached, all-purpose flour**
- 2 teaspoons (10 ml) baking powder**
- 1 teaspoon (5 ml) baking soda**
- ½ teaspoon (2 ml) salt**
- ½ teaspoon (2 ml) ground cinnamon**
- 2 large eggs, lightly beaten**
- 1¾ cups (425 ml) reduced-fat milk**
- ½ teaspoon (2 ml) pure vanilla extract**
- 6 tablespoons (90 ml) 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 butter; mix until fully combined. Add to the dry ingredients and mix until well blended and 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 (200°C).
5. When preheated, green indicator light on the Griddle dial will illuminate. Pour 1¼ cups (300 ml) 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™.

- 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 146 (38% from fat) • carb. 19g • pro. 3g • fat 6g • sat. fat 4g • chol. 42mg • sod. 239mg • calc. 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 (45 ml) packed light brown sugar**
- 2 cups (500 ml) unbleached, all-purpose flour**
- ½ tablespoon (2 ml) baking powder**
- 1½ teaspoons (7 ml) ground cinnamon**
- ½ teaspoon (2 ml) baking soda**
- ½ teaspoon (2 ml) salt**
- 1¾ cups (425 ml) reduced-fat milk**
- ½ cup (125 ml) vegetable oil**
- 2 large eggs, lightly beaten**
- 1 cup (250 ml) chopped pecans**
- nonstick cooking spray**

- 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.
- Lightly coat waffle plates with nonstick cooking spray. Set Selector to Griddle. Set temperature to 400°F (200°C).
- When preheated, green indicator light on the Griddle dial will illuminate. Pour 1¼ cups (300 ml) 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™.
- 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 1g • chol. 29mg • sod. 167mg • calc. 120mg • fiber 1g

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 (500 ml) unbleached, all-purpose flour**
- 2 tablespoons (30 ml) granulated sugar**
- 2 teaspoons (10 ml) baking powder**
- ½ teaspoon (2 ml) baking soda**
- ½ teaspoon (2 ml) salt**
- 2 large eggs, lightly beaten**
- ½ cup (125 ml) vegetable oil**
- ¾ cup (175 ml) whole milk**
- 1 cup (250 ml) plain or vanilla yogurt, reduced fat**
- 2 ripe bananas, mashed**
- ½ cup (125 ml) 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 (200°C).
- When preheated, green indicator light on the Griddle dial will illuminate. Pour 1¼ cups (300 ml) 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™.

- 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

Oatmeal Raisin Waffles

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

Makes 16 waffles

- ¼ cup (50 ml) packed light brown sugar**
- 1¾ cups (425 ml) unbleached, all-purpose flour**
- 2¼ cups (550 ml) oats (regular rolled oats, not quick oats)**
- 2 teaspoons (10 ml) ground cinnamon**
- 2 teaspoons (10 ml) baking powder**
- 1 teaspoon (5 ml) baking soda**
- ½ teaspoon (2 ml) salt**
- 2 cups (500 ml) buttermilk**
- 2 large eggs, lightly beaten**
- ⅔ cup (150 ml) vegetable oil**
- ½ teaspoon (2 ml) pure vanilla extract**
- 1 cup (250 ml) raisins**
- nonstick cooking spray**

- 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 (200°C).
- When preheated, green indicator light on the Griddle dial will illuminate. Pour 1¼ cups (300 ml) 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™.

- 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 243 (41% from fat) • carb. 31g • pro. 6g • fat 11g • sat. fat 1g • chol. 28mg • sod. 241mg • calc. 133mg • fiber 2g

Hearty Blueberry & Sunflower Waffles

Any type of berry will work for this versatile waffle.

Makes 16 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) salt**
- ½ teaspoon (2 ml) ground cinnamon**
- 2 large eggs, lightly beaten**
- 2 cups (500 ml) reduced-fat milk**
- 1 teaspoon (5 ml) pure vanilla extract**
- ½ cup (125 ml) unsalted butter, melted and cooled slightly**
- ¾ cup (175 ml) blueberries, fresh or frozen zest of about ½ medium to large orange (amount is not crucial; it is based on personal taste)**
- ½ cup (125 ml) sunflower seeds, toasted**
- nonstick cooking spray**

- 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.
- Lightly coat waffle plates with nonstick cooking spray. Set Selector to Griddle. Set temperature to 400°F (200°C).
- When preheated, green indicator light on the Griddle dial will illuminate. Pour 1¼ cups (300 ml) 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™.

- 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

Yogurt Pecan Waffles

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

Makes 16 waffles

- ¼ **cup (300 ml) packed light brown sugar**
- 1 (250 ml) cup unbleached, all-purpose flour**
- 1 cup (250 ml) whole wheat flour**
- ½ **tablespoon (7 ml) baking powder**
- ½ **teaspoon (2 ml) baking soda**
- ½ **teaspoon (2 ml) cinnamon**
- ½ **teaspoon (2 ml) salt**
- 2 large eggs, lightly beaten**
- 1 teaspoon (5 ml) pure vanilla extract**
- 1½ **cups (375 ml) reduced-fat milk**
- 6 tablespoons (90 ml) unsalted butter, melted and cooled slightly**
- 1 cup (250 ml) plain or vanilla yogurt, reduced fat**
- ½ **cup (125 ml) chopped pecans**
- nonstick cooking spray**

- In a large mixing bowl, crumble the brown sugar to remove all lumps. Add both flours, baking powder, baking soda, cinnamon and salt. Stir to combine. Gradually mix the eggs, vanilla and milk into the melted butter; stir into dry ingredients. Add the yogurt and mix until smooth. Fold in pecans.
- Lightly coat waffle plates with nonstick cooking spray. Set Selector to Griddle. Set temperature to 400°F (200°C).
- 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 Griddler™.

- 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 162 (45% from fat) • carb. 18g • pro. 5g • fat 8g • sat. fat 4g • chol. 40mg • sod. 181mg • calc. 123mg • fiber 1g

Maple Walnut Waffles

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

Makes 16 waffles

- 2 tablespoons (30 ml) 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**
- 1¾ **cups reduced-fat milk**
- ¼ **cup pure maple syrup**
- 6 tablespoons unsalted butter, melted and cooled slightly**
- ½ **cup chopped walnuts**
- nonstick cooking spray**

- 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.
- Gradually mix the eggs, milk and syrup into the melted butter; stir into dry ingredients and whisk until smooth. Fold in walnuts.
- Lightly coat waffle plates with nonstick cooking spray. Set Selector to Griddle. Set temperature to 400°F (200°C).
- 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

Griddler™.

- 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, savoury 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 (500 ml) unbleached, all-purpose flour**
- 1 teaspoon (5 ml) granulated sugar**
- 1 tablespoon (15 ml) baking powder**
- ½ **teaspoon (2 ml) baking soda**
- ½ **teaspoon (2 ml) salt**
- ½ **teaspoon (2 ml) freshly ground black pepper**
- ¾ **cup (175 ml) grated Parmesan**
- 2 teaspoons (10 ml) chopped fresh rosemary**
- 2 large eggs, lightly beaten**
- 2 cups (500 ml) reduced-fat milk**
- ½ **cup (125 ml) olive oil**
- nonstick cooking spray**

- 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.
- 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.
- Lightly coat waffle plates with nonstick cooking spray. Set Selector to Griddle. Set temperature to 400°F (200°C).
- 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 Griddler™.

- 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

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 (30 ml) pure maple syrup**

- Prepare the waffle batter according to recipe.
- Lightly coat waffle plates with nonstick cooking spray.
- Set Selector to Griddle. Set temperature to 400°F (200°C).
- 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™.
- 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.
- Using pot holders, carefully remove the waffle plates and insert the Griddler® plates on the griddle side.
- Set Selector to Griddle. Set temperature to 425°F (220°C).
- When preheated, place the 8 sausage patties on the hot griddle plate. Close lid of Griddler™. Cook sausage until fully cooked through, about 4 minutes (depending on thickness).
- 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 Griddler™ 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

WARRANTY

LIMITED ONE-YEAR WARRANTY

This warranty supersedes all previous warranties on this Cuisinart® product. This warranty is available to consumers only. You are a consumer if you own a Cuisinart® product that was purchased at retail for personal, family or household use. This warranty is not available to retailers or other commercial purchasers or owners.

We warrant that this Cuisinart® product will be free of defects in material or workmanship under normal home use for one year from the date of original purchase.

For warranty purposes, we would like to suggest that you register your product on-line at www.cuisinart.ca to facilitate verification of the date of original purchase. However, should you not wish to register on-line we recommend the consumer to maintain original receipt indicating proof of purchase. 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.

When calling our Authorized Service Centre for in warranty service please make reference to your model number and the manufacturing date code. This information can be found in the rating area on the body or underneath the base of your unit. The model number will follow the word Model: CGR-WAFPC. The manufacturing date code is a 6 digit number. Example, 090630 would designate year, month & day (2009, June 30th).

If your Cuisinart® product should prove to be defective within the warranty period, we will repair it or, if we think it is necessary, replace it. To obtain warranty service, please call our Consumer Service Centre toll-free at 1-800-472-7606 or write to:

Cuisinart Canada
100 Conair Parkway,
Woodbridge, Ontario L4H 0L2

To facilitate the speed and accuracy of your return, please also enclose \$10.00 for shipping and handling of the product. Please also be sure to include a return address, description of the product defect, product serial number, and any other information pertinent to the product's return. Please pay by cheque 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® product has been manufactured to strict specifications and has been designed for use with Cuisinart® authorized accessories and replacement parts for your model.

These warranties expressly exclude any defects or damages caused by accessories, replacement parts or repair service other than those that have been authorized by Cuisinart. These warranties exclude all incidental or consequential damages.

BEFORE RETURNING YOUR CUISINART PRODUCT

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

Cuisinart®

SAVOR THE GOOD LIFE®



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Chopper/Grinders



Juicers



Food Processors



Toaster Ovens

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100 Conair Parkway
Woodbridge, Ont L4H 0L2

Consumer Call Centre Email:
Consumer_Canada@Conair.com

1-800-472-7607

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