

Cuisinart®

INSTRUCTION AND
RECIPE BOOKLET



Convertible Belgian Waffle Maker

WAF-V400C 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 taken, including the following:

1. **READ ALL INSTRUCTIONS.**
2. **Do not touch hot surfaces. Use handle and knob.**
3. To protect against fire, electric shock, and injury to persons, **DO NOT IMMERS**E CORD, PLUG, OR UNIT in water or other liquids.
4. This appliance is not intended to be used by people (including children) whose physical, sensory, or mental abilities are small, or lack experience or knowledge, except if they have had supervision or instructions regarding the use of the appliance by a person responsible for your safety. **Children should be supervised to ensure that they do not play with the device.**
5. Unplug from outlet when not in use and before cleaning. Allow to cool 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, electric 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 anything other than its 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, REPAIRS 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.
17. This appliance must be operated only in the closed position.
18. This appliance is marked with the symbol . The standard says: If the IEC symbol 60417-5041 (2002-10) is marked on the device, will indicate that surface is liable to heat up during use.
19. The appliance are not intended to be operated by means of external timer or separate remote-control system.

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. Extension cords may be used if care is exercised in their use. If an 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 a 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

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

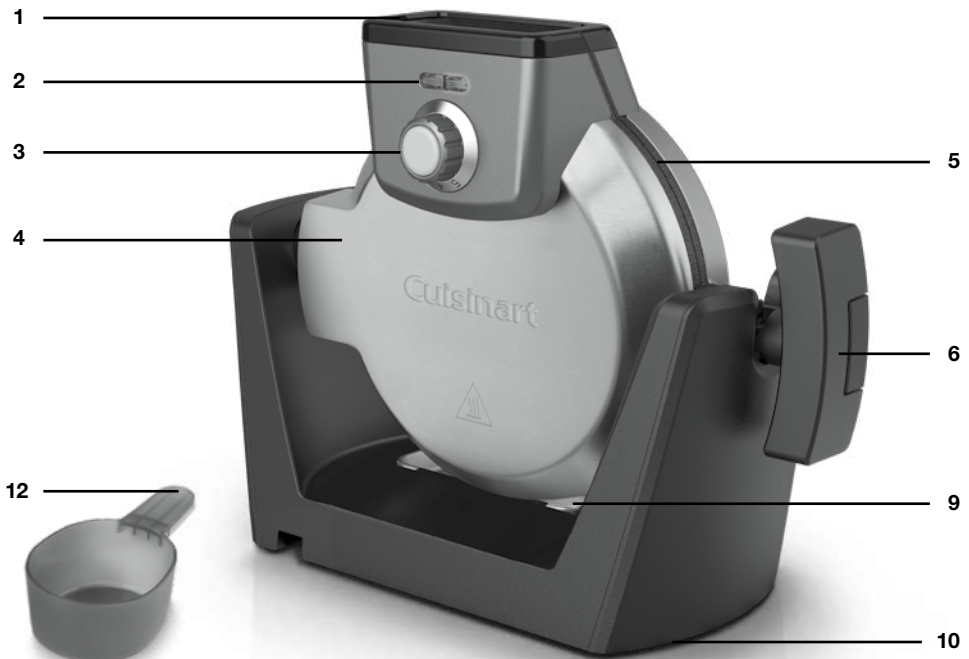
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PARTS AND FEATURES

- 1. Fill Spout**
Makes adding batter easy and mess free.
- 2. Indicator Lights**
Red indicator light signals power is on; green indicator light signals when waffle maker is ready to bake and when waffle is ready to eat.
- 3. Shade Setting**
Temperature knob offers 5 shade levels.
- 4. Housing**
Brushed stainless steel with embossed Cuisinart logo.
- 5. Nonstick Baking Plates**
Die-cast aluminum plates bake a large, round, four-sectioned, deep-pocketed Belgian waffle.

- 6. Stay-Cool Handle**
Releases front plate to remove waffle, locks to securely close and rotate unit.
- 7. Audible Signal** (not shown)
5 beeps sound when waffle maker is ready to bake and when waffle is fully cooked and ready to eat.
- 8. Storage** (not shown)
Cord wraps around the base stand of the unit. Closed waffle maker stands upright for compact storage.
- 9. Drip Tray**
Stainless steel drip tray for catching any overflow during baking. Tray pulls out for horizontal baking and folds under for vertical baking.
- 10. Rubber Feet**
Feet keep unit stable and will not mark countertop.
- 11. BPA Free** (not shown)
All materials that come in contact with food or liquid are BPA free.
- 12. Batter Cup** (color may vary)
Makes it easy to neatly pour just the right amount of batter into the spout. It measures about 1 standard cup. The cup conveniently rests on the inside of a mixing bowl.



BEFORE FIRST USE

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

Before using your Cuisinart® Convertible Belgian Waffle Maker for the first time, wipe the housing and baking plates with a damp cloth to remove any dust from the warehouse or shipping.

NOTE: The Cuisinart® Convertible Belgian Waffle Maker has been treated with a special nonstick coating. Should you experience any sticking, slightly increase temperature setting until the waffle releases, then continue making waffles at desired setting.

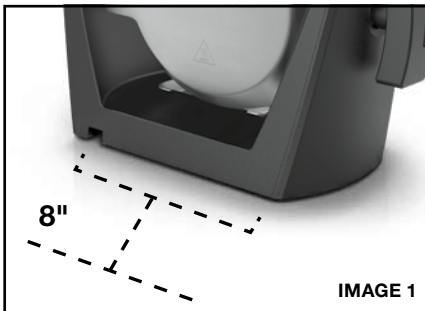
OPERATING INSTRUCTIONS

COOKING IN THE VERTICAL POSITION

NOTE: Cooking in the vertical position is only recommended for plain Belgian waffles with no add-ins (such as nuts, berries, sliced fruit, chocolate chips).

1. Place the waffle maker on a clean, flat surface with the handle on the right side of the unit (the knob will be facing you).

NOTE: Be sure the front base of the waffle maker is set back at least 8 inches (20 cm) from the edge of the countertop or table.



2. Plug the power cord into a standard electrical outlet. The red indicator light will turn on to signal that the power is on, and the unit will begin to heat up.

NOTE: The first time you use your waffle maker, it may have a slight odor and may smoke a bit. This is normal for appliances with nonstick surfaces.

3. Adjust the Shade Setting knob to the desired browning setting – select #1 for the lightest shade of waffle and #5 for the darkest shade. We recommend setting #3 for a golden brown waffle.



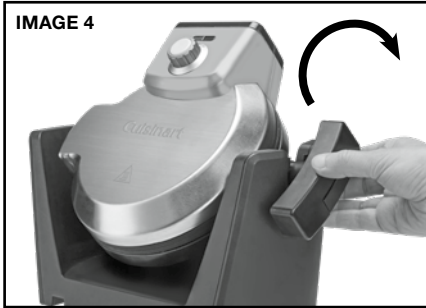
4. Once the waffle maker has reached the desired temperature, the green indicator light will turn on and 5 beeps will sound.
5. Using the batter cup provided, slowly pour batter into the fill spout on the top of the waffle maker. The amount of batter will vary slightly depending on the thickness of the batter. Check Tips and Hints or the provided recipe for the right amount of batter.

NOTE: During baking, you may notice steam rising from the fill spout. This is normal and is actually necessary to produce the waffle's crispy exterior and moist interior.



6. Baking time is determined by the browning level that you chose in Step 3. Normal baking time for shade #3 is about 3 minutes, but depending on your waffle recipe, that may vary. Lighter shades take a little less time; darker shades a little more.

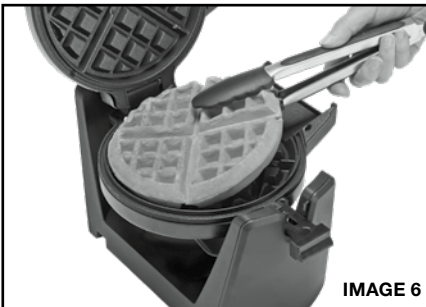
7. When the waffle is ready, the green light will illuminate and 5 beeps will sound. Using the stay-cool handle, rotate the waffle cooking plates to the horizontal position to remove the cooked waffle.



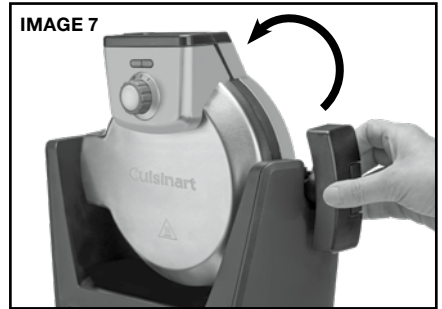
8. Open the waffle maker by lifting the stay-cool handle upright when it's in the horizontal position. BE CAREFUL not to touch the hot plate.



9. Remove the waffle by gently loosening an edge with a heatproof plastic spatula, wooden spatula or nonstick coated tongs. Never use metal utensils, which will damage the nonstick coating.



10. Once the cooked waffle is removed, carefully close the unit by lowering the stay-cool handle to the bottom/back plate. Make sure the unit is properly closed before rotating the cooking plates back to the vertical position. You can now proceed with cooking the next waffle.



11. When you are finished baking, turn the temperature knob to the lowest setting and unplug the power cord from the wall outlet. Allow the waffle maker to cool completely before handling.



COOKING IN THE HORIZONTAL POSITION

NOTE: Cooking in the horizontal position is recommended for waffles with add-ins (such as nuts, berries, sliced fruit, chocolate chips) but this position can also be used to make plain Belgian waffles.

1. Stand the closed waffle maker upright on a clean, flat surface where you intend to use it with the handle on the right side of the unit (the knob will be facing you).
NOTE: Be sure the front base of the waffle maker is set back at least 8 inches from the edge of the countertop or table. Refer to Image 1 on page 4.
2. Plug the power cord into a standard electrical outlet. The red indicator light will turn on to signal that the power is on, and the unit will begin to heat up.
NOTE: The first time you use your waffle maker, it may have a slight odor and may smoke a bit. This is normal for appliances with nonstick surfaces.
3. Adjust the temperature knob to the desired browning setting – select #1 for the lightest shade of waffle and #5 for the darkest shade. We recommend setting #3 for a golden brown waffle. Refer to Image 2 on page 4.
4. Once the waffle maker has reached the desired temperature, the green indicator light will illuminate and 5 beeps will sound. Using the stay-cool handle, rotate the waffle maker to the horizontal position.
5. Using the batter cup provided, pour batter into the center of the horizontal positioned waffle maker and spread to the outer edges using a heatproof spatula. The amount of batter will vary slightly depending on its thickness. Check Tips and Hints or the provided recipe for the right amount of batter.



Once the batter is evenly spread, sprinkle on your add-ins. Close the waffle plate securely using the stay-cool handle.

NOTE: During baking, you may notice steam rising from the fill spout. This is normal and is actually necessary to produce the waffle's crispy exterior and moist interior.

6. Baking time is determined by the browning level that you chose in Step 3. Normal baking time for shade #3 is about 3 minutes, but depending on your waffle recipe, that may vary. Lighter shades take a little less time; darker shades a little more.
7. When the waffle is ready, the green light will illuminate and 5 beeps will sound.
8. Open the waffle maker by lifting the stay-cool handle upright when it's in the horizontal position. BE CAREFUL not to touch the hot plate. Refer to Image 5 on page 5.
9. Remove the waffle by gently loosening an edge with a heatproof plastic spatula, wooden spatula or nonstick coated tongs. Never use metal utensils, which will damage the nonstick coating. Refer to Image 6 on page 5.
10. Once cooked waffle is removed, you can now proceed with cooking the next waffle.
11. When you are finished baking, turn the temperature knob to the lowest setting and unplug the power cord from the wall outlet. Allow the waffle maker to cool completely before handling. Refer to Image 8 on page 5.

CLEANING, CARE AND MAINTENANCE

The waffle maker must be unplugged and completely cool before cleaning or storing. Leaving the front cover open will allow hot grids to cool more quickly.

To clean, simply brush crumbs from grooves or wipe 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-on batter and let stand for about 5 minutes. This will soften the batter for easy removal.

To clean exterior, wipe with a soft, dry cloth. Never use an abrasive cleaner or harsh pad.

NEVER IMMERSE CORD, PLUG OR UNIT IN WATER OR OTHER LIQUIDS.

Maintenance: All servicing should be performed by an authorized service representative.

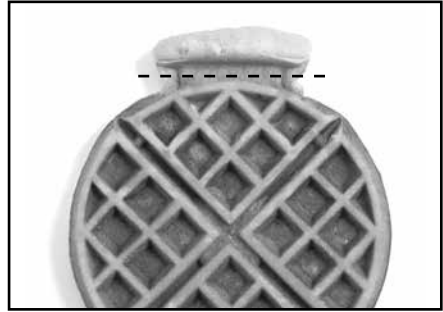
STORAGE

The vertical design provides ultra-compact storage. Cord wraps around the base stand of the unit.

TIPS FOR MAKING PERFECT WAFFLES

- Setting #1 will produce the lightest color waffles. Setting #5 will produce the darkest color waffles. Experiment to determine which setting produces your preferred shade. We recommend setting #3 for golden brown waffles.
- We recommend using the provided batter cup; fill the cup completely and pour into the waffle maker. Keep in mind the batter will expand as it cooks, in most cases a full cup of batter is best.
- Do not overfill the waffle maker – when using in the vertical position it should not be filled to the top of the waffle grid. Always use the provided measuring cup as a guide.
- Thinner batters should be poured through the fill spout in a slow, steady stream. Thicker batters and those with mix-ins, should be added to the waffle maker in the horizontal position.

- Batters should be whisked well to be sure there are no lumps. If the batter is not flowing easily through the spout, it is too thick to add through the spout. Add these batters in the horizontal position.
- Excess batter will rise into the fill spout creating an extra piece. This extra piece may be easily removed for serving.



- Add extra flavour to the waffle batter by replacing a small amount of flour with your favourite finely ground nuts or stir in ¼ cup (60 ml) of fruity jam before cooking. Waffles will taste delicious and have beautiful colour!
- Waffles are best when made fresh but may be kept warm in a 200°F (95°C) oven. Place them on a rack fitted into a baking pan or loosely cover with foil while in the oven. Be sure to avoid stacking waffles.
- Baked waffles may be frozen for up to 2 months. Allow to cool, place waxed paper between each waffle, cover in plastic wrap, and seal in a plastic freezer storage bag. Reheat in a toaster or toaster oven when ready to eat.
- The provided batter cup rests neatly on the inside of the mixing bowl for clean countertops.

RECIPES

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NOTE: The yield will vary for some recipes depending on how completely the batter cup is emptied during pouring.

SWEET WAFFLES

Light-as-Air Buttermilk Waffles

The name says it all.

Makes 6 to 7 waffles

- 2 cups (500 ml) unbleached, all-purpose flour**
 - 2 tablespoons (30 ml) yellow cornmeal**
 - 2 tablespoons (30 ml) granulated sugar**
 - 1 teaspoon (5 ml) baking powder**
 - ¾ teaspoon (3.75 ml) baking soda**
 - ¾ teaspoon (3.75 ml) kosher salt**
 - 2½ cups (625 ml) cultured low-fat buttermilk**
 - 2 large eggs**
 - 6 tablespoons ([90 ml] ¾ stick) unsalted butter, melted and cooled slightly**
 - 2 teaspoons (10 ml) pure vanilla extract**
 - ½ teaspoon (2.5 ml) lemon or orange zest (optional)**
- Maple syrup, for serving**

1. Whisk together the dry ingredients in a large bowl. In a separate bowl, whisk the buttermilk, eggs, butter, vanilla and zest to combine. Add the liquid ingredients to the dry and whisk until mostly smooth.
2. Preheat the waffle maker to the desired setting; a higher setting is recommended for crisp waffles.
3. When the waffle maker signals it is ready, slowly pour a cup of batter through the top of the spout. Leave in the vertical position to cook. When the waffle maker signals again, carefully open and remove the baked waffle. Continue with the remaining batter.
4. Waffles are best when served straight from the waffle maker with maple syrup, if desired. (If not being consumed immediately, they can be kept warm on a rack in a 200°F [95°C] oven. Be sure to avoid stacking.)

*Nutritional information per waffle
(based on 7 waffles):*

*Calories 289 (38% from fat) • carb. 34g • pro. 9g
fat 12g • sat. fat 7g • chol. 93mg • sod. 433mg
calc. 499mg • fiber 1g*

Banana Waffles

Like warm banana bread.

Makes 4 to 5 waffles

- 1 cup (250 ml) unbleached, all-purpose flour**
- ½ cup (125 ml) whole-wheat flour**
- 2 tablespoons (30 ml) yellow cornmeal**
- ¼ cup (60 ml) packed light brown sugar**
- 1 teaspoon (5 ml) baking powder**
- ½ teaspoon (2.5 ml) baking soda**
- ¾ teaspoon (3.75 ml) kosher salt**
- ¼ teaspoon (1 ml) ground cinnamon**
- 1 cup (250 ml) whole buttermilk**
- 2 large eggs**
- ¼ cup (60 ml) plus 2 tablespoons (30 ml) coconut oil, melted and cooled, or vegetable oil**
- 1½ teaspoons (7.5 ml) pure vanilla extract**
- 1 cup (250 ml) mashed banana (about 2 medium bananas)**
- ½ cup (125 ml) chopped toasted walnuts**
- ½ semisweet chocolate chips**
- Softened butter and maple syrup, for serving**

1. Whisk together the dry ingredients in a large bowl. In a separate bowl, whisk the buttermilk, eggs, oil and vanilla to combine. Add the liquid ingredients to the dry and whisk until mostly smooth. Fold in the mashed banana.
2. Preheat the waffle maker to the desired setting; these waffles turn out best on setting 4 or 5 due to their soft texture.
3. When the waffle maker signals it is ready, rotate the plates to the horizontal position. Pour a cup of batter onto the center of the bottom waffle plate. Top the batter with 1 to 2 tablespoons (15 to 30 ml) each of walnuts and chocolate chips. Close the waffle maker and leave in the horizontal position to cook. When the waffle maker signals again, carefully open the waffle maker and remove the baked waffle. Continue with the remaining batter.
4. For best results, serve waffles immediately with softened butter and maple syrup, if desired.

Nutritional information per half waffle (based on 5 waffles; accounts for about 3 tablespoons (45 ml) combined walnuts and chocolate chips):

*Calories 293 (46% from fat) • carb. 35g • pro. 6g
• fat 16g sat. fat 10g • chol. 51mg • sod. 236mg
• calc. 295mg • fiber 3g*

Overnight Rye-Blueberry Waffles

Rye flour adds unexpected complexity to these yeasted waffles.

Makes 4 to 5 waffles

- 8 tablespoons ([120 ml] 1 stick) unsalted butter, cubed**
- 1½ cups (375 ml) cold whole milk**
- 2 tablespoons (30 ml) dark brown sugar**
- ¾ teaspoon (3.75 ml) kosher salt**
- 1 cup (250 ml) unbleached, all-purpose flour**
- 1 cup (250 ml) dark rye flour***
- 1½ teaspoons (7.5 ml) instant yeast**
- ¼ teaspoon (1 ml) ground cardamom (optional)**
- 2 large eggs**
- 1 teaspoon (5 ml) vanilla extract**
- ¼ teaspoon (1 ml) baking soda**
- 1½ cups (375 ml) blueberries, washed and picked over to remove stems, plus more for serving (optional)**
- Maple syrup, for serving**

1. Melt the butter in a small saucepan set over medium low heat. When the butter is fully melted, whisk in the cold milk. Let mixture cool slightly until just warm.
2. Whisk the dry ingredients together in a large bowl. Gradually add the warm milk/butter mixture and whisk until smooth. Add the eggs and vanilla and whisk until mostly smooth (some lumps are okay). Let the batter rest at room temperature for 1 hour, then cover with plastic wrap and refrigerate for at least 12 hours and up to 24 hours.
3. Preheat the waffle maker to the desired setting; a higher setting is recommended for crisp waffles.
4. Gently whisk the batter to combine again (batter will deflate). When the waffle maker signals it is ready, rotate the plates to the horizontal position. Pour a cup of batter onto the center of the bottom waffle plate. Top with a heaping ¼ to ⅓ cup (60 to 75 ml) of

blueberries. Close the waffle maker and leave in the horizontal position to cook. When the waffle maker signals again, carefully open the waffle maker and remove the baked waffle. Continue with the remaining batter.

5. Waffles are best when served straight from the waffle maker with maple syrup, if desired. (If not being consumed immediately, they can be kept warm on a rack in a 200°F [95°C] oven. Be sure to avoid stacking.)

* Optional: Deepen the nutty complexity of rye by toasting the flour in a skillet over medium heat for about 5 to 7 minutes, stirring often, until fragrant and darkened in colour.

*Nutritional information per waffle
(based on 5 waffles):*

*Calories 459 (44% from fat) • carb. 52g • pro. 1g
fat 22g • sat. fat 1 g • chol. 129mg • sod. 292mg
calc. 863mg • fiber 5g*

Cinnamon Roll Waffles

Turn store-bought puff pastry into irresistibly sweet and flaky cinnamon rolls. They're so easy to make, you can enjoy them anytime!

Makes 2 waffles, 8 individual rolls

- ½ **cup (125 ml) dark brown sugar, packed**
- 1 tablespoon (15 ml) ground cinnamon**
Pinch kosher salt
- 1 package (17.3 ounces/2 sheets [511 ml]) frozen puff pastry, preferably Pepperidge Farm® brand, thawed overnight in the refrigerator**
All-purpose flour, for dusting
- 4 tablespoons ([60 ml] ½ stick) unsalted butter, softened**
Water, for brushing

Simple Icing

Makes about ¾ cup (175 ml)

- 1 cup (250 ml) confectioners' sugar, sifted**
- 1 tablespoon (15 ml) unsalted butter, melted**
- 2 tablespoons (30 ml) whole milk**

1. In a small bowl, mix together the brown sugar, cinnamon and pinch of salt.

2. Unfold one sheet of the puff pastry onto a lightly floured surface and dust the top with flour. Use a rolling pin to roll out the sheet into a 10-by-12-inch (25 to 30 cm) rectangle. Spread the dough with two tablespoons of the softened butter, leaving a ½-inch (1.25 cm) border at the top edge. Sprinkle half of the cinnamon-sugar mixture evenly over the top and gently press to adhere. Brush the border with water.
3. Use a pastry wheel to cut the sheet into 8 equal strips. Tightly roll one strip away from you and pinch the end to seal. Place the roll on top of another strip, and tightly roll away from you again, pinching the end to seal. Continue to build on the first roll with the remaining strips until you have a large cinnamon roll. Place between two sheets of parchment or wax paper and gently press or roll into a 6-inch circle, being careful to keep the spiral shape. Repeat with the second puff pastry sheet and remaining ingredients. Place the cinnamon rolls in the refrigerator to chill for 15 minutes.
4. Preheat the waffle maker on the highest setting. While the waffle maker preheats, in a small bowl, whisk together ingredients for the icing until smooth.
5. When the waffle maker signals it is ready, rotate to the horizontal position. Place the first cinnamon roll waffle onto the bottom waffle plate. Press firmly to close the waffle maker and leave in the horizontal position to cook. Cook waffle until deep golden brown, about 6 to 8 minutes. Carefully remove and continue with the second cinnamon roll waffle.
6. Drizzle the icing over each waffle. Use a sharp knife to cut waffles into quarters to create 8 individual rolls. Serve warm.

*Nutritional information per quarter waffle,
or cinnamon roll (accounts for about
1½ tablespoons [25 ml] of icing):*

*Calories 452 (43% from fat) • carb. 62g • pro. 3g
fat 22g • sat. fat 12g • chol. 19mg • sod. 220mg
calc. 254mg • fiber 2g*

Mississippi Mud Cake Waffles

*Ooey-goey decadence –
a sweet ending to your next backyard BBQ.*

Makes 4 waffles

- 1¼ cups (300 ml) unbleached, all-purpose flour**
- ½ cup (125 ml) unsweetened cocoa powder**
- ¾ cup (175 ml) granulated sugar**
- 1 teaspoon (5 ml) baking powder**
- ¼ teaspoon (1 ml) baking soda**
- ¾ teaspoon (3.75 ml) kosher salt**
- ¼ cup (60 ml) sour cream**
- 2 large eggs**
- ½ cup (125 ml) coconut oil, melted and cooled (you may use vegetable oil, if preferred)**
- 1 teaspoon (5 ml) pure vanilla extract**
- ½ cup (125 ml) whole milk, hot**
- ½ cup (125 ml) mini semisweet chocolate chips**
- ½ cup (125 ml) chopped toasted pecans**
- ½ cup (125 ml) shredded coconut**

To finish waffles:

- 3 cups (750 ml) mini marshmallows**
Warm chocolate frosting (recipe follows)
1. Set a rack into the top position of the oven and preheat the broiler. Set a wire cooling rack inside the baking sheet.
 2. Sift the flour, cocoa, sugar, baking powder, baking soda and salt into a large mixing bowl and whisk to combine. In a medium mixing bowl, beat the sour cream, eggs, oil and vanilla extract together until creamy. Add the wet ingredients to the dry and whisk until well combined and the mixture is paste-like. Add hot milk and chocolate chips. Whisk until the chocolate has melted and the batter is smooth.
 3. Preheat the waffle maker to the desired setting; these waffles turn out best on setting 4 or 5 due to their soft texture.

4. When the waffle maker signals it is ready, rotate the plates to the horizontal position. Pour a cup of batter onto the center of the bottom waffle plate. Top with 2 tablespoons (30 ml) each of pecans and coconut. Close the waffle maker and leave in the horizontal position to cook. When the waffle maker signals again, carefully open the waffle maker and remove the baked waffle. Continue with the remaining batter.
5. Top each waffle with mini marshmallows. Place waffles under the broiler to toast marshmallows until they are just turning brown. Watch them closely so they don't burn.
6. Spoon the warm chocolate frosting over the top of each waffle. Serve immediately.

Warm Chocolate Frosting

Makes about 1½ cups (375 ml)

- 4 tablespoons (60 ml) salted butter, cubed**
- 5 tablespoons (75 ml) whole milk**
- ¼ cup (60 ml) cocoa powder, sifted**
- 2 cups (500 ml) powdered sugar, sifted**

Put the butter and milk in small saucepan set over medium-low heat. Once butter has melted, whisk in sifted cocoa powder and powdered sugar. Keep warm.

*Nutritional information per quarter cake waffle (accounts for about 3 tablespoons [45 ml] mini marshmallows and 1½ tablespoons [25 ml] frosting):
Calories 356 (42% from fat) • carb. 49g • pro. 3g
fat 17g • sat. fat 11g • chol. 9mg • sod. 173mg
calc. 188mg • fiber 2g*

SAVOURY WAFFLES

Mexican Street Corn Waffles

Bursting with sweet, snappy kernels, you'll enjoy this fun riff on elote when corn is at its peak.

Makes 4 to 5 waffles

- 1/3 cup (80 ml) plus 2 teaspoons (30 ml) vegetable oil, divided**
- 3 ears corn, husked, kernels cut from cobs (about 1 1/2 cups [375 ml])**
- 3/4 cup (175 ml) unbleached, all-purpose flour**
- 1/2 cup (125 ml) masa harina***
- 1/2 cup (125 ml) yellow cornmeal**
- 1 tablespoon (15 ml) granulated sugar**
- 1 teaspoon (5 ml) baking powder**
- 1/2 teaspoon (2.5 ml) baking soda**
- 1 teaspoon (5 ml) kosher salt**
- 2 large eggs**
- 1 1/2 cups (375 ml) whole buttermilk**

To finish waffles:

- Lime crema (recipe follows)**
- 1 cup (250 ml) grated cotija cheese**
- Ground chipotle powder, for sprinkling**
- Chopped fresh cilantro and lime wedges, for serving**

1. Heat 2 teaspoons (30 ml) of the vegetable oil in a skillet, over medium-high. When the oil is shimmering, add the corn kernels and cook without stirring until they are lightly charred on one side, about 2 to 3 minutes. Turn them over and cook for an additional minute until crisp and tender. Remove from heat and reserve.
2. Whisk together the dry ingredients in a large bowl. In a separate bowl, add the eggs, buttermilk, and remaining vegetable oil, and whisk to combine. Add the liquid ingredients to the dry and whisk until mostly smooth.
3. Preheat the waffle maker to the desired setting; a higher setting is recommended for crisp waffles.
4. When the waffle maker signals it is ready, rotate the plates to the horizontal position. Pour a cup of batter onto the center of the bottom waffle plate. Top with a heaping

1/4 to 1/3 cup (60 to 75 ml) charred corn kernels. Close the waffle maker and leave in the horizontal position to cook. When the waffle maker signals again, carefully open the waffle maker and remove the baked waffle. Continue with the remaining batter.

5. Drizzle (or pipe for a restaurant-style presentation) lime crema on each waffle and top with cotija cheese. Sprinkle with ground chipotle and cilantro. Serve immediately.

* Masa harina is a finely ground flour made from dried corn soaked in limewater. Traditionally used for making homemade corn tortillas, it's available in most grocery stores.

Lime Crema

Makes about 1/2 cup (125 ml)

- 1/3 cup (75 ml) mayonnaise**
- 2 tablespoons (30 ml) sour cream**
- 2 teaspoons (10 ml) lime juice**
- 1/4 teaspoon (1 ml) lime zest**
- 1/4 teaspoon (1 ml) granulated sugar**

In a small bowl, whisk all ingredients together. Taste and adjust seasoning, adding more lime juice or zest as desired.

Nutritional information per waffle (based on 5 waffles; accounts for about 2 tablespoons [30 ml] lime crema and about 3 tablespoons [45 ml] cotija cheese):
Calories 641 (57% from fat) • carb. 53g • pro. 16g
fat 41g • sat. fat 10g • chol. 103mg • sod. 912mg
calc. 750mg • fiber 6g

Loaded Tater Tot Waffles

Turn tater tots into a flavourful, savoury waffle. The bacon-ranch combo is guaranteed to be a hit!

Makes 4 waffles, enough for 8 appetizer or side servings

- 2 pounds (907 g) frozen tater tots, thawed, preferably Ore-Ida® brand**
- 6 slices bacon (about 6 ounces [170 g]) cooked, roughly chopped, with bacon grease reserved**
- 1 cup (250 ml) shredded sharp Cheddar cheese**

To finish waffles:**Ranch Dressing (recipe follows)****2 scallions, white and green parts, roughly chopped**

1. Break up tots with your hands into a large mixing bowl. Add the bacon and cheese and mix to combine.
2. Preheat the waffle maker on the highest setting.
3. When the waffle maker signals it is ready, rotate to the horizontal position. Brush the waffle plates with reserved bacon grease. Carefully pat 2 measuring cups of packed tot mixture into an even layer on the center of the bottom plate, staying 1 inch (2.5 cm) from the edge. Press firmly to close the waffle maker and leave in the horizontal position to cook. Cook waffle until golden brown and crispy, about 6 to 8 minutes. Carefully remove the cooked waffle and continue with the remaining mixture.
4. Drizzle about 3 tablespoons (45 ml) of ranch dressing over each waffle and sprinkle with chopped scallions. Serve immediately. To serve as an appetizer or side, use a sharp knife to cut waffles into quarters and arrange on a large platter with the ranch dressing in a serving bowl or drizzled on top. Garnish with chopped scallions and serve.

Ranch Dressing

Makes about $\frac{3}{4}$ cup (175 ml)

- $\frac{1}{4}$ cup (60 ml) buttermilk
- $\frac{1}{4}$ cup (60 ml) mayonnaise
- $\frac{1}{4}$ cup (60 ml) sour cream
- $\frac{3}{4}$ teaspoon (3.75 ml) lemon juice
- 1 garlic clove, finely grated
- $\frac{1}{4}$ teaspoon (1 ml) onion powder
- $\frac{1}{2}$ teaspoon (2.5 ml) kosher salt
- $\frac{1}{4}$ teaspoon (1 ml) ground black pepper
- Pinch cayenne pepper
- 1 teaspoon (5 ml) each finely chopped chives, dill, and parsley

In a small bowl, whisk all ingredients together. Taste and adjust seasoning as desired.

Nutritional information per half waffle (accounts for $\frac{1}{2}$ tablespoons [25 ml] Ranch Dressing):

Calories 312 (68% from fat) • carb. 16g • pro. 7g fat 21g • sat. fat 7g • chol. 31mg • sod. 755mg calc. 121mg • fiber 1g

Falaffles

Forget frying! This waffled take on traditional falafels slashes both oil and mess but still has all the flavour.

Makes 2 waffles, enough for 4 servings

- 2 garlic cloves
- 6 scallions, white and green parts, cut into 1-inch (2.5 cm) pieces
- 1 jalapeño pepper, coarsely chopped
- 10 ounces ([375 ml] about $1\frac{1}{2}$ cups) dried chickpeas, soaked overnight and drained well (do NOT substitute canned for dried)
- $\frac{3}{4}$ cup (175 ml) packed cilantro leaves and tender stems
- $\frac{3}{4}$ cup (175 ml) packed parsley leaves
- $\frac{1}{4}$ cup (60 ml) mint leaves
- 1 tablespoon (15 ml) lemon juice
- $1\frac{1}{2}$ teaspoons (7.5 ml) ground cumin
- 1 teaspoon (5 ml) ground coriander
- 2 teaspoons (10 ml) kosher salt
- $\frac{1}{2}$ teaspoon (2.5 ml) baking soda
- $\frac{1}{4}$ cup (60 ml) vegetable oil, for brushing

To finish waffles:

- 4 warm pita pockets, halved (optional)
 - Tomato-Cucumber Salad and Tahini Sauce (recipes follow)
1. Put the garlic, scallion and jalapeño into the work bowl of a food processor and process until finely chopped. Add the chickpeas and pulse until they resemble finely chopped nuts. Scrape down the sides of the bowl as necessary. Add the remaining ingredients to the bowl and pulse until the herbs are finely chopped and fully incorporated. Continue to pulse until the chickpeas are finely minced and the mixture resembles a coarse meal, being careful not to overprocess. The mixture should barely hold together when squeezed. Transfer the mixture to a bowl, cover and let rest in the refrigerator for 15 minutes.
 2. Preheat the waffle maker to highest setting.
 3. When the waffle maker signals it is ready, rotate to the horizontal position. Brush the

waffle plates liberally with vegetable oil. Place 2 slightly heaping measuring cups of chickpea mixture onto the center of the bottom plate, pressing into an even layer, staying 1 inch (2.5 cm) from the edge. Press firmly to close the waffle maker and leave in the horizontal position to cook. Cook waffle until golden brown and crispy, about 6 to 8 minutes. Carefully remove the cooked waffle and continue with the remaining mixture.

4. Top waffles with Tomato-Cucumber Salad and drizzle with Tahini Sauce. Use a sharp knife to cut waffles into quarters to make pita sandwiches. Serve immediately.

Tomato-Cucumber Salad

Makes about 2 cups (500 ml)

- 2 plum tomatoes, diced into ½-inch (1.25 cm) pieces
- 2 Persian cucumbers, diced into ½-inch (1.25 cm) pieces
- ¼ red onion, diced into ¼-inch (0.6 cm) pieces
- 1 tablespoon (15 ml) extra virgin olive oil
- 2 teaspoons (10 ml) lemon juice
- 2 tablespoons (30 ml) finely chopped parsley
- Pinch kosher salt

In a small mixing bowl, dress the vegetables with the olive oil and lemon juice. Add the parsley and salt and toss to combine. Taste and adjust seasoning as desired.

Tahini Sauce

Makes about ¾ cup (175 ml)

- ½ cup (125 ml) tahini
- 1 small garlic clove, finely grated
- 2 tablespoons (30 ml) lemon juice
- ¼ teaspoon (1 ml) cumin
- ¼ teaspoon (1 ml) sumac, optional*
- Pinch kosher salt
- Ice water, as needed

In a small bowl, whisk all ingredients together. The tahini will seize and the sauce will thicken when the lemon juice is added. Continue

to whisk, adding one tablespoon of ice water at a time until a smooth and pourable consistency is achieved. Taste and adjust seasoning as desired.

* Sumac, a staple spice used in Middle Eastern cooking, brightens any dish with its almost-citrus characteristics. It's widely available and worth stocking up on!

Nutritional information per half waffle (accounts for ½ cup [125 ml] salad and about 3 tablespoons [45 ml]sauce):

Calories 585 (58% from fat) • carb. 45g • pro. 20g fat 39g • sat. fat 6g • chol. 0mg • sod. 823mg calc. 209mg • fiber 13g

Jalapeño Popper Waffles

A savoury waffle that's not just for game day.

Makes 4 to 5 waffles

- 1⅓ cups (325 ml) unbleached, all-purpose flour
- ¼ cup (60 ml) yellow cornmeal
- 1 tablespoon (15 ml) granulated sugar
- 1½ teaspoons (7.5 ml) baking powder
- ¼ teaspoon (1 ml) baking soda
- ½ teaspoon (2.5 ml) kosher salt
- ¾ cup (175 ml) whole buttermilk
- ¾ cup (175 ml) club soda*
- 2 large eggs, large eggs, yolks and whites separated
- 6 tablespoons ([90 ml] ¾ stick) unsalted butter, melted and cooled slightly
- ¾ cup (175 ml) sliced pickled jalapeño peppers, drained
- 1 cup (250 ml) shredded sharp Cheddar cheese, preferably yellow
- Spreadable cream cheese and maple syrup, for serving

1. Whisk together the dry ingredients in a large bowl. In a separate bowl, whisk the buttermilk, club soda, egg yolks and melted butter to combine. Add the liquid ingredients to the dry and whisk until mostly smooth. In a separate bowl, beat the egg whites to soft peaks and fold into the batter until no streaks remain.
2. Preheat the waffle maker to the desired setting; a higher setting is recommended

for crisp waffles.

- When the waffle maker signals it is ready, rotate the plates to the horizontal position. Pour a cup of batter onto the center of the bottom waffle plate. Top the batter with 2 to 3 tablespoons (30 ml to 45 ml) jalapeño slices and 3 to 4 tablespoons (45 to 60 ml) shredded Cheddar. Close the waffle maker and leave in the horizontal position to cook. When the waffle maker signals again, carefully open the waffle maker and remove the baked waffle. Continue with the remaining batter.
- For best results, serve waffles immediately with a schmear of cream cheese and maple syrup, if desired.

* The carbonation in club soda aerates the batter and makes the finished waffles extra light.

*Nutritional information per waffle
(based on 5 waffles; accounts for about
2 tablespoons [30 ml] jalapeno slices and
3 tablespoons [45 ml] cheddar):*

*Calories 411 (53% from fat) • carb. 34g • pro. 14g
fat 24g • sat. fat 13g • chol. 142mg • sod. 791mg
calc. 979mg • fiber 3g*

Chicken and Waffles

*This is a Southern staple in many households
that you can easily make for your family.*

*The chicken is best when marinated overnight,
but if you are in a hurry, you can marinate it for
a minimum of 3 hours.*

Makes 8 servings

- 2 cups (500 ml) buttermilk**
- 1 tablespoon (15 ml) hot sauce**
- 1 tablespoon (15 ml) Dijon-style mustard**
- 1½ teaspoons (7.5 ml) kosher salt, divided**
- 1½ teaspoons freshly ground black pepper, divided**
- 8 boneless, skinless chicken breasts (about 1½ pounds [680 g]), pounded thin**
- 2 cups (500 ml) unbleached, all-purpose flour**
- 1½ teaspoons (7.5 ml) baking powder**
- 1 teaspoon (5 ml) paprika**
- Oil (such as vegetable, canola, or peanut), for frying**

4 prepared Jalapeño Popper Waffles (page 15), kept warm Maple syrup, for serving

- In a medium nonreactive bowl, stir together the buttermilk, hot sauce, mustard, 1 teaspoon (5 ml) salt and 1 teaspoon (5 ml) freshly ground pepper. Add the chicken pieces and coat well with buttermilk mixture. Refrigerate.
- In a shallow mixing bowl, mix together the flour, baking powder, paprika and remaining salt and pepper.
- Preheat the Cuisinart® Compact Deep Fryer to 375°F (190°C).^{*} While the oil is heating, line a baking pan with paper towels and insert a cooling rack inside the pan; reserve.
- Also while the oil is heating, the oil is heating, remove chicken from buttermilk mixture, and lightly coat each chicken piece evenly with the flour mixture, tapping away any excess.
- Fry chicken in batches, about 3 minutes per side. Internal temperature of chicken should register 170°F (76°C). Transfer to prepared cooling rack.
- To serve, quarter each waffle and serve 2 quarters with one piece of fried chicken and maple syrup on the side.

* If you do not have a deep fryer, the chicken can easily be fried on the stovetop. In a large sauté pan, add about 1 inch of oil and set the pan over medium-high heat. Using a deep-fat thermometer, bring oil to 375°F (190°C). Fry the chicken in batches, about 2 pieces at a time. You do not want to crowd the pot or the oil will cool down too much and not fry well. Fry, flipping once, until chicken is nicely browned, about 4 minutes per batch. Chicken should have an internal temperature of 170°F (76°C). Transfer chicken to the prepared cooling rack.

Nutritional information per serving:
*Calories 577 (43% from fat) • carb. 47g • pro. 35g
fat 27g • sat. fat 10g • chol. 145mg • sod. 886mg
calc. 1193mg • fiber 3g*

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.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

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, ON. L4H 0L2

Email:
consumer_Canada@conair.com

Model: WAF-V400C Series

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 (WWYY) digit number. Example, 0122 means week 01 of 2022.

Note: We recommend you use a traceable, insured delivery service for added protection.

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