

Cuisinart®

INSTRUCTION & RECIPE BOOKLET



**Cuisinart® Belgian Waffle Maker
with Pancake Plate**

WAF-350C 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. **Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.**
3. Do not touch hot surfaces. Use handles and dials.
4. To protect against fire, electric shock, and injury to persons, DO NOT IMMERSE CORD, PLUG, OR UNIT in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children.
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 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.

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 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.

CONTENTS

Important Safeguards	2
Parts and Features	3
Before the First Use	3
Assembly Instructions	4
Operating Instructions	4
Cleaning, Care and Maintenance	4
Storage	5
Tips to Make Perfect Waffles	5
Cooking Chart	7
Recipes	7
Warranty	14

PARTS AND FEATURES

1. **Housing** – Elegant brushed stainless steel with embossed Cuisinart logo.
2. **Lid Handle** – Durable, easy-lift handle that stays cool to the touch.
3. **Nonstick Removable Dishwasher-Safe Plates** –
 - Waffle: One set of 4-slice Belgian waffle plates.
 - Pancake: One 4-slot pancake plate.
4. **Temperature Knob** – Six adjustable settings.
5. **Indicator Lights** – Red indicator light signals power ON; green indicator light signals when ready to cook and when ready to eat.



6. **Audible Signal (not shown)** – Signals when ready to cook and when waffles are cooked and ready to eat.
7. **Cord Storage (not shown)** – Cord wraps around the back of the unit. Unit stands upright for compact storage.
8. **Rubber Feet** – Feet keep unit steady and won't mark countertop.
9. **Tongs** – for flipping and easy removal of cooked foods.
10. **BPA Free (not shown)**– All materials that come in contact with food are BPA free.

BEFORE THE FIRST USE

Remove all packaging and any promotional labels or stickers from your unit. Be sure that all parts (listed above, **Parts and Features**) 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® Belgian Waffle Maker for the first time, wipe housing and plates with a damp cloth to remove any dust from the warehouse or shipping.

Note: The Cuisinart® Belgian Waffle Maker 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.

ASSEMBLY INSTRUCTIONS

To insert plates

1. Place the closed unit on a clean, flat surface where you intend to use it.

2. Lift lid by grasping the handle and pushing up in one fluid motion. Lid will stay open at a 105° position until you lower it.



3. Insert one plate at a time.

Waffle plates: Each plate is designed to fit in either the upper housing or the lower housing of the waffle maker. The word LOWER or UPPER is embossed on the right side of each plate.



Pancake plate: The 4-slot plate is designed to fit in the lower housing only. The word LOWER is embossed on the right side of the plate. The flat plate is designed to fit in the upper housing only. The word UPPER is embossed on the right side of the plate.

4. Locate the two holes at the back of the housing. Tilt the back end of the plate and line up the pegs at the back of the plate with the holes at the housing. Slide the plate underneath the holes and push down the front end of the plate. It will snap into place.

To remove plates

1. Locate the plate release buttons on the right side of the unit. Press firmly on button and the plate will pop up slightly from the base.

2. Grasp the plate with two hands, slide it out from the holes at the housing, and lift it out of the base.



3. Press on the other plate release button to remove the second plate in the same manner.

OPERATING INSTRUCTIONS

1. Plug the power cord into a standard electrical outlet.
2. Adjust the temperature knob to the desired browning setting.
3. The red indicator light will turn on to signal that the power is on and the unit will begin to heat. We recommend preheating in the closed position. When the unit has reached desired temperature, the green indicator light will turn on and the audible tone will sound. You are now ready to begin.



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

4. Please refer to the Cooking Chart on pg. 7 for further details on preparing foods.

CLEANING, CARE AND MAINTENANCE

When you are finished cooking, turn the temperature knob to Off and unplug the power cord from the wall outlet. Allow the unit to cool down completely before handling.

Press the plate release buttons to remove plates from the housing. Be sure that the plates have cooled completely before handling (at least 30 minutes). The 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.

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 LIQUIDS.

Any other servicing should be performed by an authorized service representative.

STORAGE

Store with plates inserted and cord wrapped securely around the back of the unit. For compact storage, stand the unit on its back end with the control panel facing up.



TIPS TO MAKE PERFECT WAFFLES

- Setting #1 will produce the lightest colour waffles. Setting #6 will produce the darkest colour waffles. Experiment to determine which setting produces the best waffle colour for you. We recommend setting #4 or #5 for golden brown waffles.
- We recommend using a heaping 1½ cups (375 ml) of batter to fill the lower grid. Be careful not to over-mix the batter – this will produce dense, chewy waffles.
- For evenly filled waffles, pour the batter onto the center of the lower grid and spread it out evenly to the edges with a heat-proof spatula. The entire lower grid should be filled.
- Waffles are best when made to order, but baked waffles may be kept warm in a 200°F (95°C) oven. Place them in a baking pan or cover loosely with foil while in the oven. Waffles wrapped in foil may lose their crispiness.
- Allow to cool completely. Use waxed paper to keep waffles separated, and place in plastic food storage bag and reheat in a toaster or toaster oven.

COOKING CHART

FOOD	PLATE	QUANTITY	SETTING	TIME
waffle	waffle	1½ cups (375 ml)	preference	
pancake	pancake	¼ cup (60 ml) per pancake	4	2 to 3 minutes per side
eggs- sunny side up	pancake	1 large egg per compartment	4	2 to 3:30 minutes
eggs - scrambled	pancake	2 large eggs plus 2T (30 ml) liquid (e.g. cream, milk) per four compartments	4	2 minutes
Canadian bacon	pancake	1 slice per compartment	5	2 minutes per side
cooked sausage (patty, link)	pancake	1 cooked patty per compartment	5	2 to 3 minutes per side

RECIPES

Waffle Mix	6
Waffle Mix Waffles	7
Buttermilk Waffles	7
Multigrain Waffles	7
Buckwheat Waffles	8
Lemon Ginger Waffles	8
Gluten-Free Waffles	9
Banana Walnut Waffles	9
Chocolate Brownie Waffles	10
Cinnamon-Sugar Waffles	10
Savory Cheddar-Chive Waffles	11
Strawberry Shortcake Waffles	11
Blueberry Maple Syrup	12
Traditional Pancakes	12
Blueberry Sour Cream Pancakes	12
Multigrain Pancakes	13
Breakfast Sandwiches	13

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 7½ cups (1.875 L) of mix, enough to make 24 waffles

- 5½ cups (1.375 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 (11.25 ml) kosher salt**
- 1½ teaspoons (7 ml) baking soda**
- ¾ teaspoon (3.75 ml) cream of tartar**

- Using a whisk, combine all ingredients thoroughly in a large mixing bowl.
- Store in an airtight container in a cool, dry place for up to 6 months. You can store in the refrigerator, or freeze, 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

The recipe makes enough for two batches of waffles, but increase it for however many mouths you need to feed. The waffles freeze well and can be reheated quickly in a toaster oven.

Makes 8 waffles

- 2½ cups (625 ml) Waffle Mix (previous recipe)**
- 1¾ cups (425 ml) buttermilk**
- 1 large egg, lightly beaten**
- 1½ tablespoons (25 ml) grapeseed or vegetable oil**

- Put all the ingredients into a medium mixing bowl. Whisk until just smooth. Let batter rest 5 minutes before using.
- Preheat the Cuisinart® Belgian Waffle Maker to desired setting (a tone will sound when preheated).
- Pour half of the batter [about 1½ heaping cups (375 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. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately with desired toppings.

Nutritional information per waffle:

Calories 206 (22% from fat) • carb. 32g • pro. 9g • fat 5g • sat. fat 1g • chol. 30mg • sod. 543mg • calc. 236mg • fiber 1g

Buttermilk Waffles

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

Makes 12 waffles

- 3 cups (750 ml) unbleached, all-purpose flour**
- 3 tablespoons (45 ml) yellow cornmeal**

- 3 tablespoons (45 ml) granulated sugar**
- 1 teaspoon (5 ml) baking soda**
- ¾ teaspoon (3.75 ml) kosher salt**
- 2½ cups (625 ml) buttermilk**
- 3 large eggs, lightly beaten**
- 1 teaspoon (5 ml) pure vanilla extract**
- ¾ cup (150 ml) grapeseed or vegetable oil**

- Combine all dry ingredients in a large mixing bowl; whisk until well blended. Add the liquid ingredients and whisk until just smooth. Let batter rest 5 minutes before using.
- Preheat the Cuisinart® Belgian Waffle Maker to desired setting (a tone will sound when preheated).
- Pour 1½ heaping cups (375 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. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 269 (47% from fat) • carb. 29g • pro. 7g • fat 14g • sat. fat 2g • chol. 50mg • sod. 291mg • calc. 70mg • fiber 1g

Multigrain Waffles

A great mix of whole grains, healthy oils and nuts. Skip the sugary syrups and top with fresh fruit.

Makes 12 waffles

- 1 cup (250 ml) whole wheat flour**
- 1 cup (250 ml) unbleached, all-purpose flour**
- ½ cup (125 ml) rolled oats (not quick)**
- 1 teaspoon (5 ml) baking powder**
- ¼ teaspoon (1 ml) baking soda**
- ½ teaspoon (2 ml) kosher salt**
- ½ teaspoon (2 ml) ground cinnamon**
- 1½ cups (375 ml) dairy-free milk (may substitute skim or lowfat)**
- 2 large eggs, lightly beaten**

- 2 tablespoons (30 ml) pure maple syrup
- 1 teaspoon (5 ml) pure vanilla extract
- 1/3 cup (75 ml) grapeseed or vegetable oil
- 2 tablespoons (30 ml) flaxseed oil
- 1 cup (250 ml) plain yogurt (preferably lowfat)
- 1/2 cup (125 ml) finely chopped pecans or walnuts (optional)

1. Combine the flours, oats, baking powder, baking soda, salt and cinnamon in a large mixing bowl; whisk until well blended. Add the milk, eggs, syrup and vanilla. Whisk until smooth. Stir in the oils and yogurt and whisk again until combined. Fold in the nuts, if using. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® Belgian Waffle Maker to desired setting (a tone will sound when preheated).
3. Pour 1½ heaping cups (375 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. When tone sounds, waffles are ready. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 228 (50% from fat) • carb. 23g • pro. 6g • fat 13g • sat. fat 2g • chol. 33mg • sod. 187mg • calc. 83mg • fiber 2g

Buckwheat Waffles

Buckwheat imparts a nutty flavour to these waffles – they pair great with our Blueberry Maple syrup on page 14.

Makes 16 waffles

- 2 cups (500 ml) unbleached, all-purpose flour
- 1 cup (250 ml) buckwheat flour
- 3 tablespoons (45 ml) yellow cornmeal
- 3 tablespoons (45 ml) granulated sugar
- 1 teaspoon (5 ml) baking soda
- 3/4 teaspoon (3.75 ml) kosher salt

- 3 cups (750 ml) buttermilk
- 3 large eggs, lightly beaten
- 1 teaspoon (5 ml) pure vanilla extract
- 2/3 cup (150 ml) grapeseed or vegetable oil

1. Combine the flours, cornmeal, sugar, baking soda and salt; whisk until well blended. Add the buttermilk, eggs and vanilla. Whisk until smooth. Stir in the oil and whisk again until combined. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® Belgian Waffle Maker to desired setting (a tone will sound when preheated).
3. Pour 1½ heaping cups (375 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. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 211 (46% from fat) • carb. 23g • pro. 6g • fat 11g • sat. fat 2g • chol. 23mg • sod. 221mg • calc. 65mg • fiber 1g

Lemon Ginger Waffles

These waffles are simply our Buttermilk Waffles with a few added ingredients. They are fresh and sweet – perfect when paired with warm maple syrup.

Makes 16 waffles

- 3½ cups (875 ml) unbleached, all-purpose flour
- 3 tablespoons (45 ml) yellow cornmeal
- 3 tablespoons (45 ml) granulated sugar
- 1 teaspoon (5 ml) baking soda
- 3/4 teaspoon (3.75 ml) kosher salt
- 1/4 teaspoon (1 ml) ground ginger
- 1 tablespoon (15 ml) lemon zest
- 1/2 cup (125 ml) finely chopped candied/crystallized ginger
- 3 cups (750 ml) buttermilk
- 3 large eggs, lightly beaten

- 1 teaspoon (5 ml) pure vanilla extract
- 2/3 cup (150 ml) grapeseed or vegetable oil

1. Combine the flour, cornmeal, sugar, baking soda, salt and ground ginger in a large mixing bowl; whisk until well blended. Stir in the zest and candied ginger. Add the liquid ingredients and whisk until just smooth. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® Belgian Waffle Maker to desired setting (a tone will sound when preheated).
3. Pour 1½ heaping cups (375 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. When tone sounds, waffles are ready. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 221 (43% from fat) • carb. 26g • pro. 6g • fat 11g • sat. fat 2g • chol. 38mg • sod. 195mg • calc. 63mg • fiber 1g

Gluten-Free Waffles

Just like our buttermilk waffles, but without the gluten, these are light and crispy. They are extra- decadent when served with fresh fruit.

Makes 12 waffles

- 3½ cups (875 ml) rice flour
- 1/2 cup (125 ml) tapioca starch (flour)
- 1/4 cup (60 ml) milk powder
- 1/4 cup (60 ml) granulated sugar
- 1 tablespoon (15 ml) baking powder
- 1½ teaspoons (7 ml) kosher salt
- 2½ cups (625 ml) buttermilk
- 2 large eggs, lightly beaten
- 1 tablespoon (15 ml) pure vanilla extract
- 1/2 cup (125 ml) grapeseed or 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® Belgian Waffle Maker to desired setting (a tone will sound when preheated).
3. Pour 1½ heaping (375 ml) cups 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. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 292 (36% from fat) • carb. 40g • pro. 7g • fat 12g • sat. fat 2g • chol. 25mg • sod. 409mg • calc. 99mg • fiber 1g

Banana Walnut Waffles

Classic waffle for a weekend brunch.

Makes 12 waffles

- 2 cups (500 ml) unbleached, all-purpose flour
- 2 tablespoons (30 ml) granulated sugar
- 1 teaspoon (5 ml) baking powder
- 1/2 teaspoon (2 ml) baking soda
- 1/2 teaspoon (2 ml) kosher salt
- 2 large eggs, lightly beaten
- 1/3 cup (75 ml) grapeseed or vegetable oil
- 1 cup (250 ml) low-fat vanilla yogurt [or you can use plain yogurt – if doing so, stir 1 teaspoon (5 ml) pure vanilla extract into the yogurt]
- 3/4 cup (175 ml) buttermilk
- 1 cup (250 ml) mashed banana (about 2 medium bananas)
- 1/2 cup (125 ml) toasted, chopped walnuts

1. Using a whisk, combine the flour, sugar, baking powder, baking soda and salt in a large mixing bowl. Add the eggs and oil and whisk until blended. Stir in the yogurt and then the buttermilk, and whisk until mixture is smooth. Stir in banana and walnuts until incorporated. Let batter rest 5 minutes before using.

- Preheat the Cuisinart® Belgian Waffle Maker to desired setting (a tone will sound when preheated).
- Pour 1½ heaping cups (375 ml) of batter onto the center of the lower grid of the preheated waffle maker; spread evenly using a heatproof spatula. Close cover of waffle maker. When tone sounds, waffles are ready. Open cover and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 213 (42% from fat) • carb. 26g • pro. 6g • fat 10g • sat. fat 1g • chol. 32mg • sod. 217mg • calc. 73mg • fiber 1g

Chocolate Brownie Waffles

Kids will love having chocolate for breakfast, but these waffles also make 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
- ⅔ cup (150 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) (½ stick) unsalted butter, melted, cooled slightly
- ⅓ cup (150 ml) semisweet mini chocolate morsels
- ½ cup (125 ml) finely 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. Whisk

until well blended and smooth. Stir in melted butter until completely combined. Fold in morsels and nuts. Let batter rest 5 minutes.

- Preheat the Cuisinart® Belgian Waffle Maker to desired setting (a tone will sound when preheated).
- Pour 1½ heaping cups (375 ml) of batter onto the center of the lower grid of the preheated waffle maker; spread evenly using a heatproof spatula. Close cover of waffle maker. When tone sounds, waffles are ready. Open cover and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 296 (36% from fat) • carb. 41g • pro. 7g • fat 12g • sat. fat 5g • chol. 44mg • sod. 248mg • calc. 58mg • fiber 2g

Cinnamon Sugar Waffles

The aroma of sweet cinnamon that fills your kitchen while these are baking is reason enough to whip up a batch of these delicious waffles!

Makes 12 waffles

- 3 cups (750 ml) unbleached, all-purpose flour
- 3 tablespoons (45 ml) yellow cornmeal
- ¼ cup (60 ml) packed light or dark brown sugar
- 1 teaspoon (5 ml) baking soda
- ¾ teaspoon (3.75 ml) kosher salt
- 1 tablespoon (15 ml) ground cinnamon
- 2½ cups (625 ml) buttermilk
- 3 large eggs, lightly beaten
- 1 teaspoon (5 ml) pure vanilla extract
- ⅓ cup (150 ml) grapeseed or vegetable oil

- Combine the flour, cornmeal, sugar, baking soda, salt and cinnamon in a large mixing bowl; whisk to blend. Add the buttermilk, eggs, vanilla and the oil. Whisk until well blended and smooth. Let batter rest 5 minutes.

- Preheat the Cuisinart® Belgian Waffle Maker to desired setting (a tone will sound when preheated).
- Pour 1½ heaping cups (375 ml) of batter onto the center of the lower grid of the preheated waffle maker; spread evenly using a heatproof spatula. Close cover of waffle maker. When tone sounds, waffles are ready. Open cover and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 274 (46% from fat) • carb. 30g • pro. 7g • fat 14g • sat. fat 2g • chol. 50mg • sod. 286mg • calc. 74mg • fiber 1g

Savory Cheddar-Chive Waffles

These crispy, savoury waffles are good to serve with soup or your favourite chili in place of corn muffins. You may also try them with scrambled eggs and bacon for brunch or supper.

Makes 16 waffles

- 3½ cups (875 ml) unbleached, all-purpose flour
- 3 tablespoons (45 ml) yellow cornmeal
- 2 tablespoons (30 ml) granulated sugar
- 1 teaspoon (5 ml) baking soda
- 1 teaspoon (5 ml) kosher salt
- 3 cups (750 ml) buttermilk
- 3 large eggs, lightly beaten
- ⅓ cup (150 ml) grapeseed or vegetable oil
- ¼ cup (60 ml) chopped fresh chives
- 1 cup (250 ml) shredded, extra-sharp Cheddar

- 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 chives and Cheddar. Let batter rest 5 minutes before using.
- Preheat the Cuisinart® Belgian Waffle Maker to desired setting (a tone will sound when preheated).

- Pour 1½ heaping cups (375 ml) of batter onto the center of the lower grid of the preheated waffle maker; spread evenly using a heatproof spatula. Close cover of waffle maker. When tone sounds, waffles are ready. Open cover and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 243 (48% from fat) • carb. 24g • pro. 7g • fat 13g • sat. fat 3g • chol. 45mg • sod. 274mg • calc. 113mg • fiber 1g

Strawberry Shortcake Waffles

For a more classic presentation, use the Buttermilk Waffle recipe on page 8. If you are in the mood for a bit more of an indulgence, use the Chocolate Brownie Waffle, page 11, for those chocolate lovers.

Makes 8 servings

- 1 quart (0.95 L) fresh strawberries, hulled and sliced
- 3 tablespoons (45 ml) granulated sugar
- pinch kosher salt
- 1 cup (250 ml) heavy cream
- 3 tablespoons (45 ml) confectioners' sugar, plus more for serving (if desired)
- pinch kosher salt
- ½ teaspoon (2 ml) pure vanilla extract
- 4 prepared waffles

- In a medium mixing bowl, stir the strawberries, granulated sugar and pinch of salt together. Let sit to macerate until ready to serve.
- In a large mixing bowl combine the heavy cream, confectioners' sugar, salt and vanilla. Using a Cuisinart hand mixer fitted with the whisk attachment, whisk until medium-soft peaks are achieved. Reserve.
- To serve, halve each waffle. Top with whipped cream, then some of the macerated strawberries. Drizzle a bit of the juice from the strawberries (collected at the bottom of the mixing bowl) over the strawberries. Dust

with confectioners' sugar if desired. Per waffle you should only need about 1/3 cup (75 ml) of the whipped cream and 1/3 cup (75 ml) of the strawberries.

Nutritional information per serving:

Calories 560 (27% from fat) • carb. 99g • pro. 4g • fat 17g • sat. fat 9g • chol. 65mg • sod. 193mg • calc. 47mg • fiber 2

Blueberry Maple Syrup

A great change-up from regular maple syrup – the colour of the syrup adds nice colour to any breakfast plate.

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

- 1 cup (250 ml) pure maple syrup**
- 1½ cups (375 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 (30 ml)]:

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

Traditional Pancakes

Great basic go-to pancake recipe.

Makes about 16 pancakes

- 1¼ cups (300 ml) unbleached, all-purpose flour**
- 1 tablespoon (15 ml) granulated sugar**
- 1 tablespoon (15 ml) baking powder**
- ½ teaspoon (2 ml) table salt**
- 2 large eggs**
- 1 cup (250 ml) reduced-fat milk**

- ½ teaspoon (2 ml) pure vanilla extract**
- 2 tablespoons (30 ml) unsalted butter, melted**

1. In a medium bowl, whisk together the flour, sugar, baking powder and salt; reserve. In a separate small bowl, whisk together the eggs, milk and vanilla.
2. Gently whisk the wet ingredients into the dry ingredients until just combined. Gently whisk in the butter.
3. Fit the Cuisinart® Belgian Waffle Maker with the pancake plates. Adjust the temperature setting to 4. Once preheated, pour ¼ cup (60 ml) of batter in each pancake mold. Cook for about 2 to 2½ minutes each side.

4. Serve immediately.

Nutritional information per serving (1 pancake):

Calories 64 (32% from fat) • carb. 9g • pro. 2g • fat 6g • sat. fat 1g • chol. 28mg • sod. 181mg • calc. 74mg • fiber 0g

Blueberry Sour Cream Pancakes

Sweet and light, these pancakes are a favourite.

Makes 12 pancakes

- 1¼ cups (300 ml) unbleached, all-purpose flour**
- 3 tablespoons (45 ml) granulated sugar**
- 2 teaspoons (10 ml) baking powder**
- ¼ teaspoon (1 ml) baking soda**
- ¾ teaspoon (3.75 ml) table salt**
- ⅓ cup (75 ml) sour cream**
- ¾ cup (175 ml) reduced-fat milk**
- 1 large egg**
- 1 teaspoon (5 ml) pure vanilla extract**
- 2 tablespoons (30 ml) unsalted butter, melted and cooled slightly**
- 1 cup (250 ml) fresh blueberries**

1. In a medium bowl, whisk together the flour, sugar, baking powder, baking soda and salt; reserve. In a separate small bowl,

whisk together the sour cream, milk, egg and vanilla.

2. Gently whisk the wet ingredients into the dry ingredients until just combined. Carefully fold in the butter and blueberries.
3. Fit the Cuisinart® Belgian Waffle Maker with the pancake plates. Adjust the temperature setting to 4. Once preheated, pour ¼ cup (60 ml) of batter in each pancake mold. Cook in the closed position for about 2½ to 3 minutes each side.
4. Serve immediately.

Nutritional information per serving (1 pancake):

Calories 101 (36% from fat) • carb. 14g • pro. 2g • fat 4g • sat. fat 2g • chol. 25mg • sod. 272mg • calc. 76mg • fiber 1g

Multigrain Pancakes

These pancakes have a pleasant texture and taste – multigrains never tasted so good!

Makes 12 pancakes

- ¾ cup (175 ml) whole wheat flour**
- ¼ cup (60 ml) unbleached, all-purpose flour**
- ¼ cup (60 ml) rolled oats**
- 2 tablespoons (30 ml) wheat germ**
- 1 tablespoon (15 ml) light brown sugar**
- ¾ teaspoon (3.75 ml) baking soda**
- ¾ teaspoon (3.75 ml) baking powder**
- ½ teaspoon (2 ml) kosher salt**
- 2 large eggs**
- 1 cup (250 ml) whole-milk yogurt**
- 2 tablespoons (30 ml) flax oil**
- 1 teaspoon (5 ml) pure vanilla extract**

1. In a medium bowl, whisk together the flours, oats, wheat germ, sugar, baking soda, baking powder and salt; reserve. In a separate small bowl, whisk together the eggs, yogurt, oil and vanilla.
2. Gently whisk the wet ingredients into the dry ingredients until just combined. Fit the Cuisinart® Belgian Waffle Maker with the pancake plates. Adjust the temperature setting to 4. Once preheated, pour ¼ cup

(60 ml) of batter in each pancake mold. Cook for about 2 to 2½ minutes each side.

3. Serve immediately.

Nutritional information per serving (1 pancake):

Calories 80 (34% from fat) • carb. 11g • pro. 2g • fat 3g • sat. fat 1g • chol. 3mg • sod. 207mg • calc. 31mg • fiber 1g

Breakfast Sandwiches

The pancake plates make perfectly shaped eggs for this delicious and simple breakfast sandwich.

Makes 4 sandwiches

- 4 slices Canadian bacon**
- 2 large eggs**
- 2 tablespoons heavy cream or milk**
- ¼ teaspoon kosher salt**
- ⅓ teaspoon freshly ground pepper**
- ¼ cup shredded cheese (Cheddar, Swiss, Havarti etc)**
- 4 toasted English muffins**
- Unsalted butter, optional**

1. Fit the Cuisinart® Belgian Waffle Maker with the pancake plates. Adjust the temperature setting to 5. Once the unit is preheated, place a slice of bacon in each compartment. Cook in the closed position, about 2 minutes per side. Remove and reserve.
2. While the bacon is cooking, whisk the eggs, cream, salt and pepper together in a liquid measuring cup. After the bacon is finished cooking, pour equal amounts of the egg mixture in each compartment. Cook in the closed position for about 1½ to 2 minutes. Place the cheese in equal amounts on each egg. Close and cook for an additional 30 seconds to melt.
3. If desired, butter the English muffins. Place the bacon and then the egg on each open toasted English muffin. Serve immediately.

Nutritional information per serving (1 sandwich):

Calories 263 (34% from fat) • carb. 26g • pro. 16g • fat 10g • sat. fat 5g • chol. 126mg • sod. 751mg • calc. 84mg • 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, Ont. L4H 0L2

Email:
consumer_Canada@conair.com

Model:
WAF-350C 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 or 5 digit number. Example, 120630 would designate year, month & day (2012, June 30th). Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at www.cuisinart.ca

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100 Conair Parkway,
Woodbridge, Ont L4H 0L2

Consumer Call Centre E-mail:
Consumer_Canada@Conair.com

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