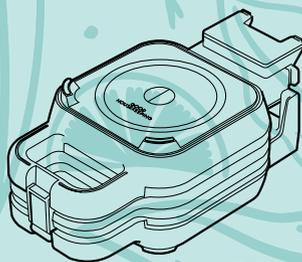


GOOD HOUSEKEEPING

recipes + usage instructions



**BELGIAN & STUFFED
WAFFLE MAKER**

IMPORTANT SAFEGUARDS

BEFORE USING YOUR STUFFED WAFFLE MAKER, READ ALL INSTRUCTIONS CAREFULLY.

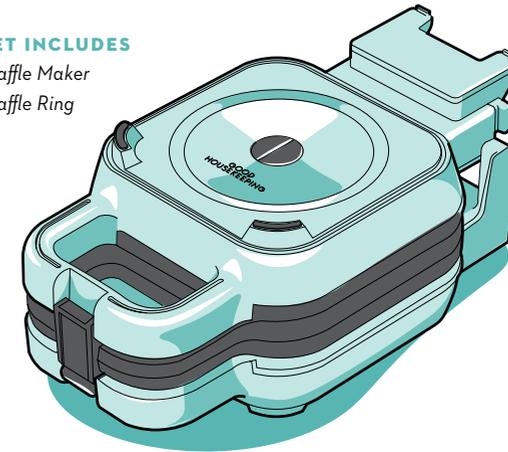
LIKE ANY ELECTRICAL APPLIANCE, THE WAFFLE MAKER MUST BE HANDLED WITH CARE AT ALL TIMES. TO ENSURE YOUR SAFETY, THE FOLLOWING PRECAUTIONS SHOULD BE FOLLOWED.

- DO NOT immerse the product in water or other liquids or rinse under the tap.
- Please check that the voltage marked on the product matches the local power supply voltage, before connecting the product to the power supply.
- DO NOT use this product if the plug, power cord or product is damaged.
- This product is not intended for people (including children) who are physically impaired, have sensory or mental disabilities, or lack relevant experience and knowledge, unless someone responsible for their safety supervises or directs their use of the product.
- Keep the product and its cables out of the reach of children.
- Keep the power cord away from hot surfaces.
- Always place and use this product on a dry, stable and level surface.
- This product cannot be operated with an external timer or a separate remote control system.
- DO NOT use this product for any purpose other than as described in this user manual.
- The product must be allowed to cool before cleaning.
- DO NOT let the Power Cord hang over edge of table or counter or touch hot surfaces.
- DO NOT immerse the Waffle Maker in water. To protect against electrical shock, do not immerse the power cord, plug or appliance in any liquid.
- For indoor use only. Not intended for outdoor use.
- If this appliance begins to malfunction during use, immediately unplug the power cord.
- DO NOT use or attempt to repair a malfunctioning appliance.
- **WARNING: THIS ELECTRICAL APPLIANCE CONTAINS A HEATING FUNCTION. ALL SURFACES CAN DEVELOP HIGH TEMPERATURES. SINCE TEMPERATURES ARE DIFFERENTLY PERCEIVED BY DIFFERENT PEOPLE, THIS EQUIPMENT SHOULD BE USED WITH CAUTION.**
- The appliance should only be touched using the intended handles and gripping surfaces. Surfaces other than intended gripping surfaces need sufficient time to the cool down before being touched.
- This appliance is rated 800 watts and should be the only appliance operating on the circuit. The power cord must be plugged into an outlet that is properly installed.
- **WARNING: A SHORT POWER-SUPPLY CORD IS PROVIDED TO REDUCE THE HAZARDS RESULTING FROM ENTANGLEMENT OR TRIPPING OVER A LONGER CORD. IF IT IS NECESSARY TO USE AN EXTENSION CORD, IT SHOULD BE POSITIONED SUCH THAT IT DOES NOT DRAPE OVER THE COUNTER OR TABLETOP WHERE IT CAN BE PULLED ON BY CHILDREN OR TRIPPED OVER. THE MARKED RATING OF THE EXTENSION CORD MUST BE EQUAL TO OR GREATER THAN THE RATING OF THIS APPLIANCE. THE ELECTRICAL RATING IS LISTED ON THE BOTTOM OF THIS UNIT.**
- DO NOT place anything inedible inside the appliance or place the appliance in any container or small, confined space while the appliance is hot or in operation.
- Always operate the appliance on a horizontal surface that is level, stable and noncombustible.
- DO NOT leave this appliance unattended while in operation.
- DO NOT place your appliance on a cooktop, even if the cooktop is cool, because you could accidentally turn the cooktop on, causing a fire, damaging the appliance, your cooktop and your home.
- DO NOT attempt to dislodge food or open the appliance while in operation.
- DO NOT use sharp utensils (knives or forks) to extract food from the appliance. These implements can damage the appliance's protective nonstick coating.
- Always unplug the appliance after use and then allow the appliance to cool for 30 minutes before handling, cleaning or storing.

BELGIAN & STUFFED WAFFLE MAKER

SET INCLUDES

Waffle Maker
Waffle Ring



BEFORE FIRST USE FOR HOUSEHOLD USE ONLY.

- Carefully unpack Waffle Maker. Remove all packaging materials.
- Place appliance on flat, level surface, close to a 120V wall outlet.
- Open Waffle Maker and wipe the Upper Plate, Lower Plate and Waffle Ring with damp cloth so that they are clean.
- Wipe outside of the Waffle Maker with damp soft cloth. Never immerse Waffle Maker, Power Cord or Plug in water or any other liquid.
- Close appliance.
- Plug into the wall outlet and preheat for 3 minutes or until green Ready Light turns on. You may notice some smoke coming from your Waffle Maker during this initial phase; this is normal. Season the Upper and Lower Plates with vegetable oil and wipe off excess with a paper towel. There is no need to season plates again.
- Refer to Care & Cleaning Guide on page 8 in this booklet. Remove any stickers and packaging materials.

SAVE THESE INSTRUCTIONS

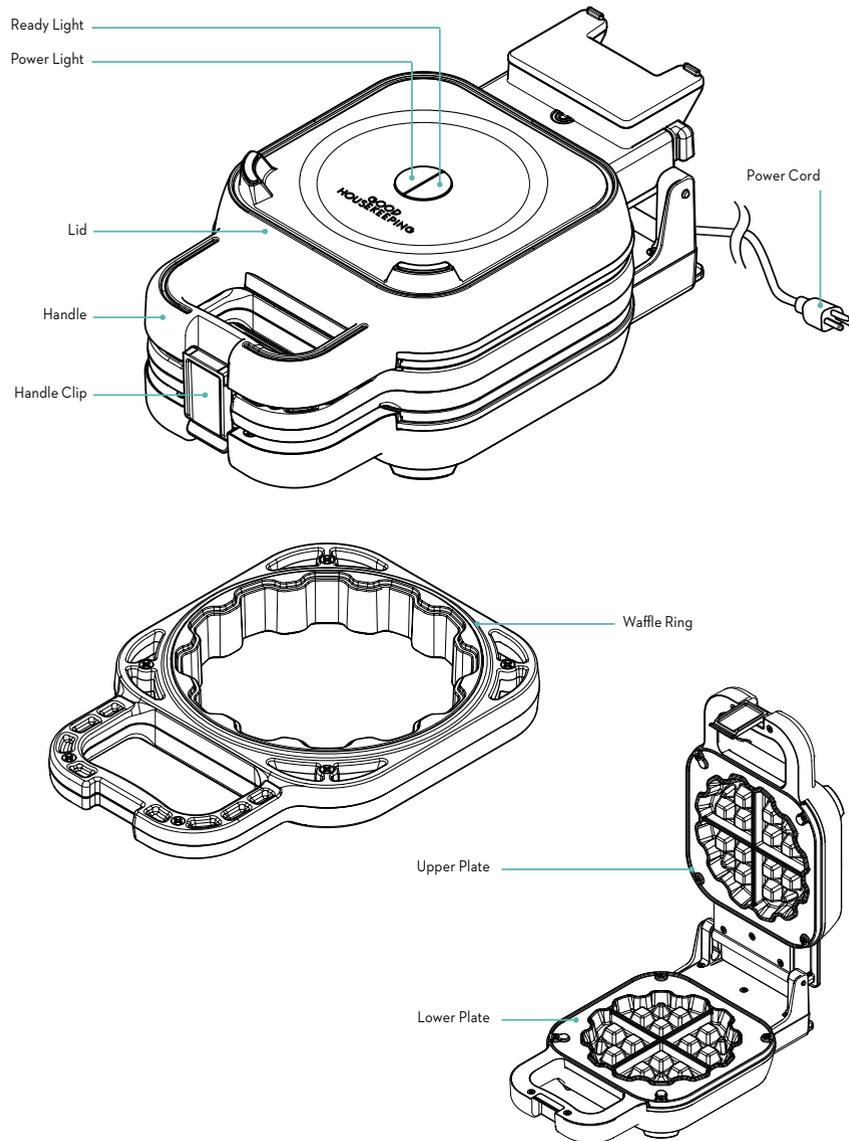
WARNING! SHOCK HAZARD: THIS APPLIANCE HAS A POLARIZED PLUG (ONE BLADE IS WIDER THAN THE OTHER).

To reduce the risk of electric shock, this plug is intended to 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 attempt to modify the plug in any way.

To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with your Belgian & Stuffed Waffle Maker. The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

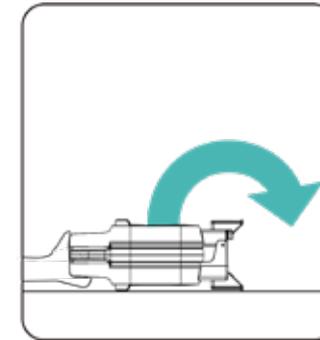
PARTS & FEATURES



Using your Belgian & Stuffed Waffle Maker

MAKING STANDARD WAFFLES

1. Plug in your Waffle Maker. Red Power Light will illuminate showing that Waffle Maker is on and heating up. Green Ready Light will come on showing that the Waffle Maker has preheated, and appliance is now ready to use.
2. Open Lid using Handle.
3. Brush Upper and Lower Plates with oil to keep batter from sticking.
4. Pour enough batter into the center of the Lower Plate to cover the raised bumps. For thicker batters, it may be necessary to spread batter to cover plate.
5. Close Lid using Handle, then lock Handle Clip. While holding Handle, flip Waffle Maker 180°.



6. Set a kitchen timer for time as indicated in recipe. You will notice that the green Ready Light will cycle on and off during the cooking process, indicating that the correct temperature is being maintained.
7. When cooking time has completed, flip Waffle Maker 180° and carefully lift open Lid using Handle. If additional cooking is needed, simply close Lid and set kitchen timer for desired cooking time.
8. When waffle is cooked as desired, remove waffle using nylon or wooden spatula. Place waffle on plate serve with desired toppings.

DO NOT USE METAL UTENSILS TO REMOVE THE WAFFLE, AS THEY MAY SCRATCH AND DAMAGE THE COOKING SURFACES.

IF COOKING MORE THAN 1 WAFFLE IN A SESSION, BE SURE TO CLOSE THE LID IN BETWEEN WAFFLES TO MAINTAIN THE PROPER COOKING TEMPERATURE.

9. Always unplug appliance and allow to cool once you have finished cooking.

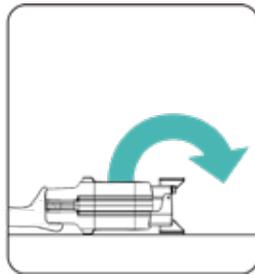
WARNING: SURFACES ARE HOT. TO AVOID HARM, NEVER TOUCH THE COOKING SURFACE DIRECTLY, OR THE EXTERIOR PARTS OF THE WAFFLE MAKER WHILE COOKING, EXCEPT FOR THE HANDLES.

Making Stuffed Waffles

1. Open Lid using Handle. Insert Waffle Ring on top of Lower Plate. Refer to page 7 on how to use Waffle Ring.
2. Brush cooking oil on plates to keep batter from sticking.
3. Close Lid and plug in Waffle Maker and let it preheat. Red Power Light will illuminate, showing that Waffle Maker is on and heating up. Green Ready Light will come on showing that Waffle Maker has preheated, and appliance is now ready to use.
4. Pour enough batter into center of Lower Plate to cover the raised bumps. For thicker batters, it may be necessary to spread batter to cover plate.
5. Following recipe, spread filling evenly in center of batter. Avoid adding fillings too close to edges. Pour more batter over filling. Batter should be level with top of Waffle Ring.

WARNING: DO NOT OVERFILL WITH BATTER. BATTER WILL EXPAND DURING COOKING AND CAN SPILL OUT OF WAFFLE MAKER.

6. Close Lid using Handle, then lock Handle Clip. While holding on to Handle, flip Waffle Maker 180°.



7. Set kitchen timer for time as indicated in recipe. You will notice that the green Ready Light will cycle on and off during the cooking process, indicating that the correct temperature is being maintained.

8. Cook waffle for approximately 5 to 10 minutes, depending on recipe used. Once cooking has been completed, using Handle flip Waffle Maker back to its original position.

DO NOT OPEN THE WAFFLE MAKER FOR AT LEAST 5 MINUTES. OPENING IT TOO SOON WILL CAUSE UNDERBAKED WAFFLE TO SPLIT, MAKING IT DIFFICULT TO REMOVE.

9. Carefully lift Lid using Handle. If additional cooking is needed, simply close Lid and set kitchen timer for desired additional cooking time.

10. When waffle is cooked as desired, remove the Waffle Ring using the Waffle Ring Handle. Slowly lift waffle up using wooden or nylon spatula. Place waffle on plate and serve with desired toppings.

11. Always unplug appliance and allow to cool once you have finished cooking.

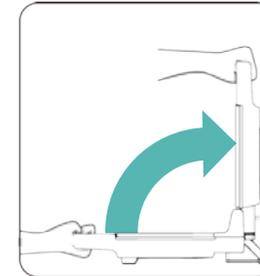
DO NOT USE METAL UTENSILS TO REMOVE THE WAFFLE, AS THEY MAY SCRATCH AND DAMAGE THE COOKING SURFACES.

IF COOKING MORE THAN 1 WAFFLE IN A SESSION, BE SURE TO CLOSE THE LID IN BETWEEN WAFFLES TO MAINTAIN PROPER COOKING TEMPERATURE.

WARNING: SURFACES ARE HOT. TO AVOID HARM, NEVER TOUCH THE COOKING SURFACE DIRECTLY, OR THE EXTERIOR PARTS OF THE WAFFLE MAKER WHILE COOKING, EXCEPT FOR THE HANDLES.

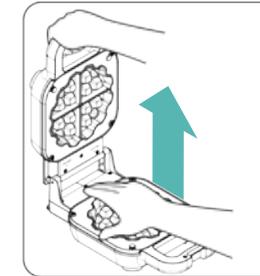
Using Waffle Ring

INSERT WAFFLE RING



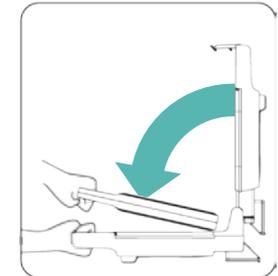
STEP 1

Ensure that Waffle Maker is unplugged and completely cool.



STEP 2

Open Lid, then, while hand is placed on Lower Plate, pull Handle upwards to lift Lid until you hear a click.

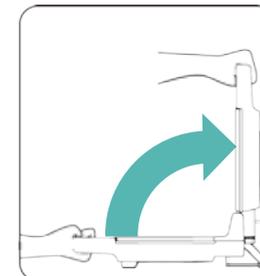


STEP 3

Place Waffle Ring on top of Lower Plate. You are now ready to make stuffed waffles.

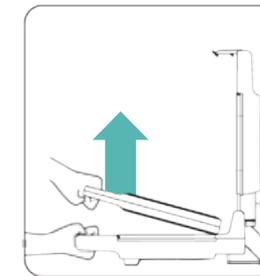
REMOVE WAFFLE RING

BEFORE REMOVING WAFFLE RING, ENSURE WAFFLE MAKER HAS COMPLETELY COOLED DOWN.



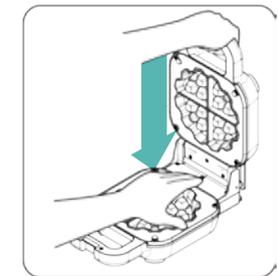
STEP 1

Open Waffle Maker, then take out Waffle Ring using Waffle Ring Handle.



STEP 2

Remove Waffle Ring Handle.



STEP 3

While holding Handle, press down until Lid moves down and you hear a click. Close Waffle Maker.

Helpful Tips for your Belgian & Stuffed Waffle Maker

- To keep waffles crisp and warm while cooking multiple waffles, place finished waffles on wire rack in 200°F oven until ready to serve.
- DO NOT overmix batter. Batter should be slightly lumpy so that waffles will be light and fluffy when cooked.
- If crisper and darker waffles are preferred, increase cooking time until desired browning has occurred.
- DO NOT use raw food as filling: precook fillings if necessary. Raw fillings, such as meats, chicken, and eggs will not be cooked completely in this appliance. Raw fillings should be cooked before using them as a filling.
- Wearing oven mitts/gloves can protect against accidental contact with the heated surfaces and any escaping steam.
- If using canned fruits or vegetables in liquids, drain as much liquid as possible before using as a filling.
- Before adding ingredients, lightly brush Upper and Lower Plates with cooking oil to help prevent food from sticking.
- To prevent scratching the coating, use only nonmetallic utensils, such as nylon, silicone or wooden tools. DO NOT lift or cut food in the appliance using sharp utensils, such as forks and knives, which can scratch the cooking surface.
- DO NOT use steel wool or other metal pads when cleaning. They could leave deep scratches in the nonstick surface which could cause waffles to stick to Waffle Maker. Using a soft-bristled brush or sponge, clean plates and dry with a soft towel.

Care & Cleaning

This appliance requires little maintenance. It contains no user-serviceable parts. Do not try to repair it yourself. Contact the customer service department for any unusual issues you may experience.

- Always unplug Stuffed Waffle Maker before cleaning.
- Ensure Stuffed Waffle Maker has cooled down before cleaning.
- To clean appliance, wipe down Upper and Lower Plates with damp cloth and dry thoroughly after every use. Never submerge in water or other liquids. If batter has adhered to cooking plates, pour some cooking oil onto baked-on batter and let it sit for 5 to 10 minutes until it has softened and is easy to remove.
- Never use harsh chemical detergents, powder or scouring pads on any parts.
- Wipe exterior with clean, damp cloth.
- DO NOT place Waffle Maker in dishwasher; this will damage internal components.
- Waffle Ring can be placed in dishwasher, or washed in warm, soapy water.
- Use nylon, silicon or wooden utensils to remove food from Waffle Maker. DO NOT use metal utensils to avoid damaging the nonstick surface.
- Wrap Power Cord around Cord Wrap, then store Waffle Maker in clean, dry place.
- Contact Customer Service for any issues or malfunctions.
- DO NOT submerge Waffle Maker in water or rinse plates under running water when cleaning.

One-Year Limited Warranty

Your Good Housekeeping product is warranted by Foodfight for 1 year. This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof of purchase. A valid proof of purchase is a receipt specifying item, date purchased and cost of item. A gift receipt with date of purchase and item is also an acceptable proof of purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call 866.231.6384.

This limited warranty covers units purchased and used within the United States and Canada and does not cover:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from between states or provinces. Shipping and handling charges may apply.



CALIFORNIA AB1200
PFAS DISCLOSURES

For questions or concerns, contact us at product@foodfight.hk • 866.231.6384 • Made in China

BASIC WAFFLE BATTER

ACTIVE 20 min. **TOTAL** 20 min. **MAKES** Enough batter for 5 waffles

- 1 cup whole milk
- 1 large egg
- 1 Tbsp vegetable oil, plus more for brushing
- 1¼ cups all-purpose flour
- 1 Tbsp sugar
- 1 tsp baking powder
- ¼ tsp baking soda
- ¼ tsp kosher salt

DIRECTIONS

1. In medium bowl or measuring cup, whisk together milk, egg and oil until smooth.
2. In large bowl, whisk together flour, sugar, baking powder, baking soda and salt; make well in center and gradually whisk in milk mixture until mostly smooth (some small lumps are OK).

BASIC CORNBREAD WAFFLE BATTER

ACTIVE 20 min. **TOTAL** 20 min. **MAKES** Enough batter for 5 waffles

- 1 cup whole milk
- 1 large egg
- 1 Tbsp vegetable oil, plus more for brushing
- ¾ cup all-purpose flour
- ½ cup yellow cornmeal
- 1 Tbsp sugar
- 1 tsp baking powder
- ¼ tsp baking soda
- ¼ tsp kosher salt

DIRECTIONS

1. In medium bowl or measuring cup, whisk together milk, egg and oil until smooth.
2. In large bowl, whisk together flour, cornmeal, sugar, baking powder, baking soda and salt; make well in center and gradually whisk in milk mixture until mostly smooth (some small lumps are OK).

CREAM CHEESE-STUFFED EVERYTHING BAGEL WAFFLES

ACTIVE 20 min. **TOTAL** 20 min. **MAKES** Enough batter for 5 waffles

1/2 Tbsp everything bagel seasoning

1 batch Basic Waffle Batter (page 10; omit sugar and salt)

Vegetable oil, for brushing

4 oz cream cheese, at room temp

1 scallion, finely chopped

1 Tbsp chopped dill

1/2 tsp grated lemon zest

Smoked salmon, capers, sliced cucumbers, red onion and tomato, for serving

DIRECTIONS

1. Fit wire rack inside rimmed baking sheet and heat oven to 225°F. Adjust Waffle Maker to make thick (stuffed) waffles and heat until green Ready Light turns on, about 3 min.
2. Meanwhile, fold everything bagel seasoning into waffle batter. In small bowl, mix together cream cheese, scallion, dill and lemon zest.
3. Lightly brush oil on all surfaces of Waffle Maker, including inner rim of attachment. Add 1/3 cup batter, slightly spreading toward edges, then dollop 2 1/2 Tbsp cream cheese mixture on top, making sure some is in all 4 waffle quadrants. Top with 1/3 cup batter, slightly spreading it over filling; close lid and use handle to flip Waffle Maker over to other side; cook 4 to 5 min. (5 min. for crispier waffles). Transfer waffle to prepared rack and keep warm in oven. Repeat with remaining batter, brushing with additional oil only if necessary.
4. Serve with smoked salmon, capers, cucumber, red onion and tomato if desired.



COFFEE CAKE WAFFLES

ACTIVE 35 min. **TOTAL** 35 min. **MAKES** 3 waffles

1/4 cup plus 3 Tbsp packed light brown sugar, divided

1/4 tsp ground cinnamon, divided

1/3 cup all-purpose flour

Pinch of kosher salt

3 Tbsp cold unsalted butter, cut into pieces

Vegetable oil, for brushing

1 batch Basic Waffle Batter (page 10)

DIRECTIONS

1. Fit wire rack inside rimmed baking sheet and heat oven to 225°F. In small bowl, combine 3 Tbsp brown sugar and 1 tsp cinnamon; set aside.
2. In second bowl, combine flour, salt, and remaining cup brown sugar and 1/4 tsp cinnamon, then add butter and rub with fingers until small clumps form; refrigerate until ready to use.
3. Adjust Waffle Maker to make thick (stuffed) waffles and heat until green Ready Light turns on, about 3 min.
4. Lightly brush oil on all surfaces of Waffle Maker, including inner rim of attachment. Add 1/3 cup batter, slightly spreading it toward edges, then top with 1 Tbsp cinnamon sugar. Top with 1/3 cup batter, slightly spreading over filling, then top with 1/4 cup chilled cinnamon-butter mixture. Close lid and use handle to flip Waffle Maker over to other side; cook 4 min. (5 min. for crispier waffles). Transfer waffle to prepared rack and keep warm in oven. Repeat with remaining batter, brushing with additional oil only if necessary.



CHOCOLATE-DIPPED CONFETTI WAFFLES

ACTIVE 25 min. **TOTAL** 25 min **MAKES** 20 bites

- 1 tsp pure vanilla extract
- 1 batch Basic Waffle Batter (page 10)
- 2 Tbsp confetti sprinkles, plus more for serving
- Vegetable oil, for brushing
- 4 oz semisweet chocolate, chopped
- 4 oz white chocolate, chopped
- Crushed or whole freeze-dried fruit, chopped nuts or other desired toppings
- 20 ice pop sticks (optional)

DIRECTIONS

1. Stir vanilla into waffle batter, then fold in sprinkles.
2. Adjust Waffle Maker to make thin (unstuffed) waffles and heat until green Ready Light turns on, about 3 min.
3. Lightly brush oil on upper and lower plates of Waffle Maker. Add $\frac{1}{3}$ cup batter directly to center of machine (batter will spread out on its own), close lid and use handle to flip Waffle Maker over to other side; cook until green light reappears, 3 min. Transfer waffle to wire rack. Repeat with remaining batter, brushing with additional oil only if necessary.
4. Quarter each waffle along lines to create 4 wedges.
5. Line baking sheet with parchment paper. Microwave semisweet chocolate in small bowl on high in 20-sec. increments, stirring in between, until melted and smooth. Repeat with white chocolate.
6. Partially dip each waffle piece in semisweet or white chocolate, then transfer to prepared baking sheet, sprinkle with desired toppings and let set, at least 20 min.
7. Just before serving, insert ice pop stick into each waffle if desired.



CHILI-STUFFED CORNBREAD WAFFLES

ACTIVE 25 min. **TOTAL** 25 min **MAKES** 20 bites

½ cup fresh or frozen corn kernels (thawed if frozen)

1 jalapeño, seeded and finely chopped

1 batch Basic Cornbread Waffle Batter (page 11)

Vegetable oil, for brushing

¾ cup chili, warmed

DIRECTIONS

1. Fit wire rack inside rimmed baking sheet and heat oven to 225°F. Adjust Waffle Maker to make thick (stuffed) waffles and heat until green Ready Light turns on, about 3 min.
2. Meanwhile, fold corn and jalapeño into waffle batter.
3. Lightly brush oil on all surfaces of Waffle Maker, including inner rim of attachment. Add ⅓ cup batter, slightly spreading toward edges, then top with ¼ cup chili, making sure some is in all 4 waffle quadrants. Top with ⅓ cup batter, slightly spreading over filling. Close lid and use handle to flip Waffle Maker over to other side; cook 4 to 5 min. (5 min. for crispier waffles). Transfer waffle to prepared rack and keep warm in oven. Repeat with remaining batter, brushing with additional oil only if necessary.



CHOCOLATE & PEANUT BUTTER STUFFED WAFFLES

ACTIVE 30 min. **TOTAL** 30 min. **MAKES** 3 waffles

¾ cup mini chocolate chips
 1 batch Basic Waffle Batter (page 10)
 Vegetable oil, for brushing
 ½ cup creamy peanut butter

DIRECTIONS

1. Fit wire rack inside rimmed baking sheet and heat oven to 225°F. Adjust Waffle Maker to make thick (stuffed) waffles and heat until green Ready Light turns on, about 3 min.
2. Meanwhile, fold chocolate chips into batter.
3. Lightly brush oil on all surfaces of Waffle Maker, including inner rim of attachment. Add ⅓ cup batter, slightly spreading toward edges, then dollop 2 heaping Tbsp peanut butter on top, making sure some is in all 4 waffle quadrants. Top with ⅓ cup batter, slightly spreading over filling; close lid, use handle to flip Waffle Maker over to other side and cook 4 to 5 min. (5 min. for crispier waffles). Transfer waffle to prepared rack and keep warm in oven. Repeat with remaining batter, brushing with additional oil only if necessary.

FRANK-STUFFED CORNBREAD WAFFLES

ACTIVE 30 min. **TOTAL** 30 min. **MAKES** 3

½ cup fresh or frozen corn kernels (thawed if frozen)
 1 batch Basic Cornbread Waffle Batter (page 11)
 Vegetable oil, for brushing
 3 hot dogs, cut in half lengthwise, then crosswise
 Sauerkraut and mustard, for serving

DIRECTIONS

1. Fit wire rack inside rimmed baking sheet and heat oven to 225°F. Adjust Waffle Maker to make thick (stuffed) waffles and heat until green Ready Light turns on, about 3 min.
2. Meanwhile, fold corn into waffle batter.
3. Lightly brush oil on all surfaces of Waffle Maker, including inner rim of attachment. Add ⅓ cup batter, slightly spreading toward edges, then top with 4 hot dog pieces, making sure some is in all 4 waffle quadrants. Top with ⅓ cup batter, slightly spreading over filling. Close lid and use handle to flip Waffle Maker over to other side; cook 4 to 5 min. (5 min. for crispier waffles). Transfer waffle to prepared rack and keep warm in oven. Repeat with remaining batter, brushing with additional oil only if necessary.
4. Serve waffles topped with sauerkraut and mustard if desired.

HAM & BRIE QUESADILLAS

ACTIVE 15 min. **TOTAL** 15 min. **MAKES** 2

4 4-in. flour tortillas
 1 tsp Dijon mustard
 1 tsp whole-grain mustard
 4 cornichons, sliced
 2 oz thinly sliced ham
 2 oz Brie, Camembert or other bloomy-rind soft cheese
 Vegetable oil, for brushing

DIRECTIONS

1. Adjust Waffle Maker to make thin (unstuffed) waffles and heat until green Ready Light turns on, about 3 min.
2. Meanwhile, spread 2 tortillas with both mustards and sprinkle with cornichons. Layer ham and cheese on top, then top with remaining tortillas.
3. Lightly brush oil on upper and lower plates of Waffle Maker. Add 1 quesadilla, close lid and cook until golden brown, 4 to 5 min. Transfer to cutting board and repeat with remaining quesadilla. Cut in half or in wedges if desired.

INSIDE-OUT PARMESAN & PESTO GRILLED CHEESE

ACTIVE 15 min. **TOTAL** 15 min. **MAKES** 2

4 oz Parmesan cheese, finely grated ($\frac{3}{4}$ cup)
 4 slices white bread
 8 tsp mayonnaise, divided
 4 oz mozzarella cheese, coarsely grated (1 cup), divided
 2 Tbsp pesto

DIRECTIONS

1. Adjust Waffle Maker to make thin (unstuffed) waffles and heat until green Ready Light turns on, about 3 min.
2. Meanwhile, place Parmesan in shallow bowl. Spread 1 side of each slice of bread with 2 tsp mayonnaise and press, mayo side down, in Parmesan to coat.
3. Place 2 slices of bread Parm side down on cutting board and scatter each with $\frac{1}{4}$ cup mozzarella. Dollop with pesto and top each with second $\frac{1}{4}$ cup mozzarella. Top sandwiches with remaining bread slices, Parm side up.
4. Add 1 sandwich to Waffle Maker, close lid (but do not lock) and cook until golden brown, 4 to 5 min. Transfer to cutting board and repeat with remaining sandwich. Cut each sandwich in half if desired.

MEDITERRANEAN CHICKPEA WAFFLES

ACTIVE 30 min. **TOTAL** 30 min. **MAKES** 5

6 Tbsp chickpea flour
 ¼ tsp baking soda
 ¼ tsp kosher salt
 6 Tbsp Greek yogurt, plus more for serving
 3 large eggs
 Vegetable oil, for brushing
 6 Campari tomatoes, chopped
 2 Persian cucumbers, chopped
 1 Tbsp fresh lemon juice
 Kosher salt and pepper
 1 Tbsp chopped parsley

DIRECTIONS

1. Fit wire rack inside rimmed baking sheet and heat oven to 225°F.
2. In large bowl, whisk together chickpea flour, baking soda and salt. In small bowl, whisk together yogurt and eggs; stir into dry ingredients.
3. Adjust Waffle Maker to make thin (unstuffed) waffles and heat until green Ready Light turns on, about 3 min.
4. Lightly brush oil on upper and lower plates of Waffle Maker. Add ¼ cup batter directly to center of machine (batter will spread out on its own), close lid and use handle to flip Waffle Maker over to other side; cook until green light reappears, 2 to 3 min. (3 min. for crispier waffles). Transfer waffle to prepared rack and keep warm in oven. Repeat with remaining batter, brushing with additional oil only if necessary.
5. In bowl, toss tomatoes and cucumbers with lemon juice and a pinch each of salt and pepper, then toss with parsley. Serve over chickpea waffles dolloped with yogurt if desired.

ITALIAN SAUSAGE & MOZZARELLA SANDWICHES

ACTIVE 55 min. **TOTAL** 55 min. **MAKES** 3

1 Tbsp olive oil, plus more for brushing
 8 oz hot Italian sausage, casings removed
 1 small green pepper, chopped
 1 clove garlic, finely chopped
 Vegetable oil, for brushing
 6 oz mozzarella cheese, coarsely grated (about 1½ cups)
 1 batch Basic Waffle Batter (page 10; omit sugar)

DIRECTIONS

1. Fit wire rack inside rimmed baking sheet and heat oven to 225°F.
2. Heat oil in large skillet on medium. Add green pepper and cook, stirring occasionally, 4 min. Add sausage and cook, breaking up with spoon, until beginning to brown, about 5 min. Stir in garlic and cook 1 min.; remove from heat.
3. Adjust Waffle Maker to make thick (stuffed) waffles and heat until green Ready Light turns on, about 3 min.
4. Lightly brush oil on all surfaces of Waffle Maker, including inner rim of attachment. Add ⅓ cup batter, slightly spreading toward edges, then ½ cup cheese and ½ cup sausage mixture, making sure some is in all 4 waffle quadrants. Top with ⅓ cup batter, slightly spreading over filling; close lid and use handle to flip Waffle Maker over to other side; cook 4 to 5 min. (5 min. for crispier waffles). Transfer waffle to prepared rack and keep warm in oven. Repeat with remaining batter, brushing with additional oil only if necessary.

MANGO-BERRY WAFFLE SUNDAE

ACTIVE 35 min. **TOTAL** 35 min. **MAKES** 5 sundaes with extra ice cream

FOR MANGO-BERRY ICE CREAM

1½ lbs frozen raspberries

½ lb frozen mango

1 7-oz can sweetened condensed milk

½ tsp kosher salt

Vegetable oil, for brushing

1 batch Basic Waffle Batter (page 12)

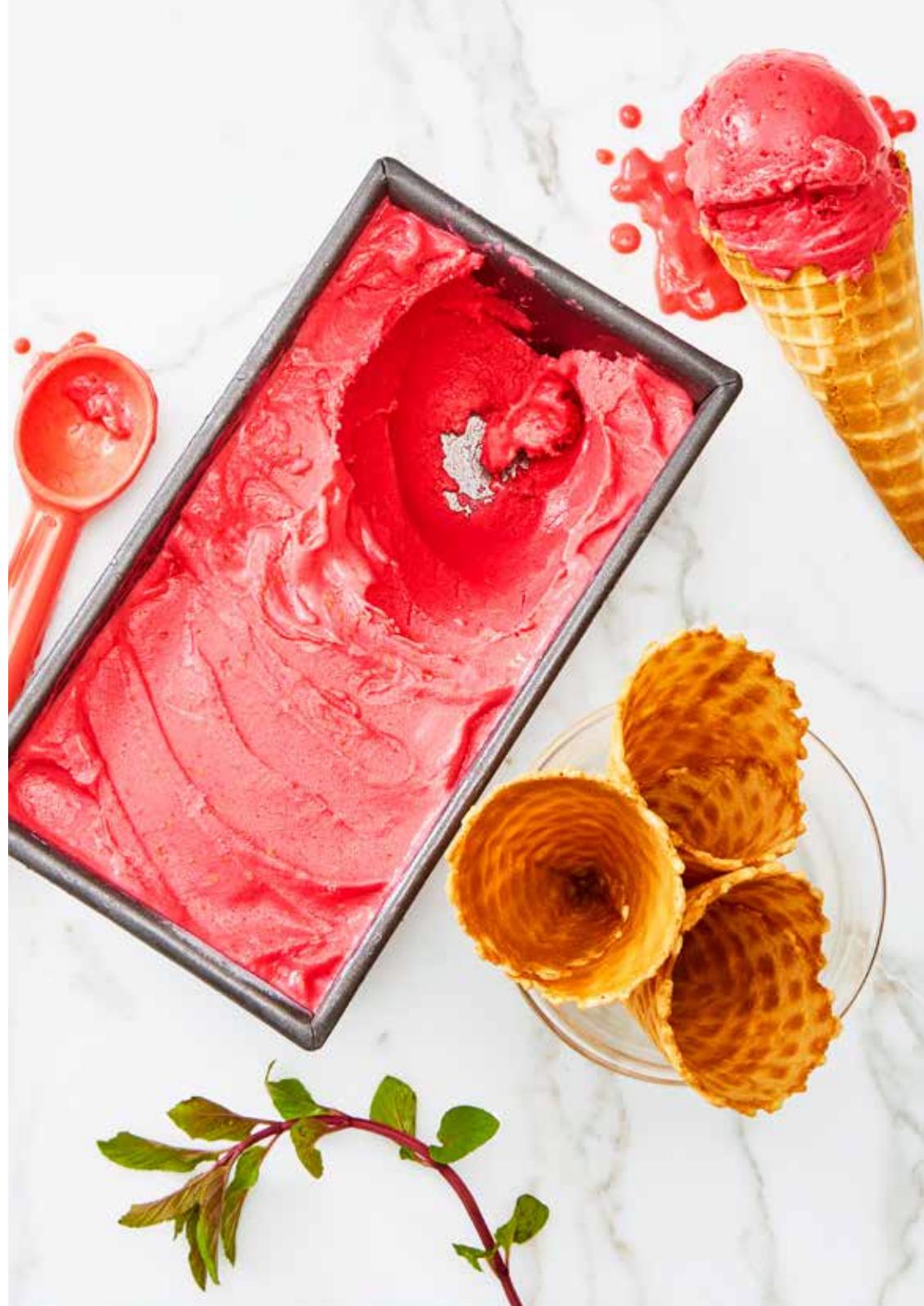
Fresh raspberries, chopped fresh mango and crumbled cookies, for serving

TO MAKE ICE CREAM

1. In food processor, pulse frozen raspberries and mango, scraping side of bowl often, until finely chopped and fluffy. Add sweetened condensed milk and salt and pulse, occasionally scraping side of bowl, until mixture is smooth and whirring around blade in continuous wave.
2. Transfer mixture to 9- by 5-in. loaf pan. Freeze, uncovered, until set, about 4 hr. If not serving immediately, cover tightly with plastic wrap and freeze up to 2 weeks. (Makes about 5 cups.)

WHEN READY TO ASSEMBLE, MAKE WAFFLES

3. Adjust Waffle Maker to make thin (unstuffed) waffles and heat until green Ready Light turns on, about 3 min.
4. Lightly brush oil on upper and lower plates of Waffle Maker. Add ⅓ cup batter directly to center of machine (batter will spread out on its own), close lid and use handle to flip Waffle Maker over to other side; cook until green light reappears, 2 to 3 min. (3 min. for crispier waffles). Transfer waffle to wire rack. Repeat with remaining batter, brushing with additional oil only if necessary.
5. Cut waffles into pieces and divide among bowls. Add ½ cup ice cream to each bowl, then top with fresh fruit and crumbled cookies if desired.



NO-COOK JAM

ACTIVE 20 min. **TOTAL** 20 min. plus resting and chilling **MAKES** about 6 cups

2½ lbs fresh raspberries, blackberries or peaches (pitted and cut into ½-in. pieces)

1 tsp vanilla bean paste (if making peach jam)

2 tsp lemon zest plus 2 Tbsp lemon juice

2 cups superfine sugar

3 Tbsp Ball RealFruit freezer pectin

DIRECTIONS

1. If making peach jam, pulse peaches with vanilla paste in food processor until finely chopped.
2. In large bowl, toss together fruit, lemon zest and lemon juice. In medium bowl, whisk together sugar and pectin; sprinkle over fruit, then fold and stir constantly for 2 min. Using potato masher, lightly crush fruit mixture until juicy with visible pieces of fruit remaining, 1 to 2 min.
3. Transfer to freezer-safe jars, leaving ½ in. of space at top of each. Cover and let sit at room temp 1 hr., then refrigerate 3 days (jam will thicken slightly as it chills) or freeze up to 1 year. If frozen, thaw in refrigerator overnight before serving (once open, consume within 1 week).



RASPBERRY-CHIA JAM

ACTIVE 10 min. **TOTAL** 30 min. **MAKES** about 1 cup

- 2 cups raspberries
- 1 Tbsp fresh lemon juice
- 1 Tbsp pure maple syrup
- 2 Tbsp black chia seeds

DIRECTIONS

In small saucepan, cook raspberries on medium, stirring occasionally, until fruit breaks down and liquid becomes syrupy, about 8 min. Remove from heat and stir in lemon juice and maple syrup, then chia seeds, and let sit at least 20 min. (mixture should thicken slightly).



ROASTED STRAWBERRIES

ACTIVE 10 min. **TOTAL** 50 min. **MAKES** about 1 $\frac{1}{4}$ cup

1 lb strawberries, halved, or quartered if large

2 Tbsp honey, warmed

Pinch of kosher salt

$\frac{1}{2}$ vanilla bean

DIRECTIONS

1. Heat oven to 350°F. Line 9- by 13-in. baking pan with parchment paper, leaving 1-in. overhang on 2 long sides.
2. In prepared pan, toss strawberries with honey and salt. Scrape vanilla bean and toss seeds and pods with strawberry mixture.
3. Roast, stirring once, until strawberries are tender and juices start to reduce but not brown, 40 to 50 min.



SHORTCUT BLUEBERRY SAUCE

ACTIVE 10 min. **TOTAL** 50 min. **MAKES** about 1/2 cups

1/2 cup frozen blueberries

1/4 cup apricot jam

1 Tbsp fresh lime juice

1 Tbsp brown sugar

1 tsp grated fresh ginger

DIRECTIONS

In small bowl, stir together all ingredients. Microwave on medium-low, stirring every 1 1/2 min., until blueberries have broken down, about 5 min. total.



STRAWBERRY BUTTER

ACTIVE 5 min. **TOTAL** 5 min. **MAKES** 6

1/2 cup (1 stick) unsalted butter, at room temp

1/4 cup confectioners' sugar

Pinch of kosher salt

4 large strawberries, roughly chopped

DIRECTIONS

In large bowl, using electric mixer, beat butter, sugar and salt until smooth. On low speed, beat in strawberries until incorporated.



