Instructions & Recipes for **Model 836**
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before using the PetiteCone Express™.
2. Do not touch hot surfaces. Always use plastic handle on lid and do not touch stainless cover when hot.
3. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or PetiteCone Express™ in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Before use, unwind the power cord completely and keep the cord away from hot parts of the appliance.
6. Do not let power cord hang over edge of table or counter or touch hot surfaces.
7. Do not place on or near hot gas or electric burner, or in a heated oven.
8. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
9. Only operate the pizzelle maker on a dry, flat, non-slip surface.
10. Do not use the PizzellePro® outdoors.
11. Do not operate the PetiteCone Express™ with a damaged cord or plug. If this product malfunctions or has been damaged in any manner, return product to the EdgeCraft Corporation, Service Department for examination, repair or adjustment.
12. The use of accessory attachments not recommended by the EdgeCraft Corporation may result in fire, electric shock or injury to persons.
13. Always unplug the PetiteCone Express™ from electrical outlet when not in use and before cleaning, to avoid accidental electrical shock. Allow to cool before cleaning.
14. As long as the appliance is hot, even if unplugged, there is the danger of someone getting burned. Do not touch and do not put it into storage while hot.
15. Do not use the PetiteCone Express™ for other than intended use.
16. For use only on 120V 60HZ power. Use a socket with a good ground connection. Do not use a three to two way adapter on the three prong power cord provided.

17. For household use only.

18. SAVE THESE INSTRUCTIONS.
YOUR CREATIVITY IS ABOUT TO BAKE OFF!

If you’ve been searching for a creative, new way to roll out some unique and delicious sweet and savory treats, congratulations on making a GREAT purchase!

The PetiteCone Express™ is part of the innovative family of waffle makers from Chef’sChoice®, a manufacturer of some of the finest professional gourmet kitchen products on the market today. Petite cones have tickled the fancy of the world’s leading chefs. They’re everywhere, being used to present food in innovative and exciting ways. And now you can make and present petite cones just like the pros! We’ve taken the same technology we used to create our large waffle cone maker and scaled it down, creating a new machine that will bake three mini waffles in about 60 seconds. Roll them while they’re hot to create miniature, fillable cones or serve them flat for munching alone or with your favorite dip or dessert.

Whether you prefer savory or sweet, you’ll find the PetiteCone Express™ a pleasure to use. The non-stick surface ensures ease of baking and quick clean up. And you’ll appreciate the added convenience of the color control dial and built-in “baking” and “ready” indicator lights. We’ve even included a few basic recipes to get you started. These recipes are easy to make and can be readily adapted to suit your own palate.

So roll up your sleeves, let your imagination be your guide and get ready to wow yourself and your guests with taste treats that are both versatile and visually appealing.
GETTING TO KNOW THE PetiteCone Express™

Before getting started, please take a moment to get to know the key features and controls of the PetiteCone Express™. To open the lid, release the locking latch and lift the insulated front plastic handle. Electronic controls are located on the control panel. Note the red “Baking” light, which lights up whenever the waffle plates are being heated. The green “Ready” light turns on when the waffle plates are fully heated and ready for baking and when the waffles are done. The green and red lights will assist you in determining the timing and control of the baking cycle.

Next, note the numbers on the color control dial. They range from 1 through 6. You will find your waffles will be lighter/darker and softer/crispier depending on the setting of this number. Most
Waffle recipes work well when the setting is placed between 2½–3½. The higher the setting, the faster your waffles will bake. This color control dial is quite sensitive and changing it even by a fraction will result in a variance of color and baking time. With practice, you can best determine which setting works well for your particular favorites. Don’t be afraid to experiment!

The PetiteCone Express™ is equipped with a locking latch (Figure 2) designed to minimize lifting of the lid during the baking cycle. This will help maintain the uniform thickness of each of the three waffles. This latch can be unlocked at any time during the baking process by lifting the finger release, however, it is generally best to allow the waffles to bake until the green light appears. The latch also promotes an even fill of batter on the waffle molds. Should you discover batter easing out of the sides of the machine after the latch has been locked, try using less batter during the next baking cycle.

Another great feature on our PetiteCone Express™ is the cord storage located underneath the base of the unit. Simply wrap the cord and secure the plug into the slot molded into the base. This will allow you store the machine upright to save shelf space.

![Figure 3. Control Panel.](image_url)
LET’S START BAKING

By following these simple step-by-step instructions, you will have PetiteCones in no time!

1. Please make sure you have read over the preceding text “Getting to know the PetiteCone Express™” in order to familiarize yourself with the key features of operation.

2. Insert the PetiteCone Express™ power cord into a grounded 120 volt, 60 cycle outlet and close and latch the cover. It is best to use your machine on a flat, dry surface. A clean cutting board works well for rolling the finished waffles into cones.

3. The red “baking” light will turn on immediately, indicating the waffle plates are heating. These waffle plates get very hot. In order to avoid injury at any time, please refrain from touching any part of the plates or hot metal. Instead, open and close the machine by correctly using the plastic latch system.

4. Set the color control between 2½ and 3½ to start. When the green “ready” indicator goes on, you are ready to bake. Carefully unhook the latch and lift the lid to open. Although the PetiteCone Express™ is manufactured with a high quality non-stick surface, it is still necessary to season it the first time you use it by applying a light coating of vegetable oil to both the upper and lower plates. You can accomplish this task by using a lightly greased paper towel, a basting brush or cooking spray. Please note that you may detect a slight odor when the machine is first heated. This is typical of new heating elements with non-stick surfaces.

MAKING YOUR BATTERS AND BAKING TO PERFECTION

Now that you understand HOW to use the PetiteCone Express™, it’s time for the fun part!

We have created some easy recipes to get you started. You will find them in the pages to follow. The simplest way to make your batters is to follow the same basic waffle batter recipe and then add your own special touches. You can use any waffle mix for your recipes, although we highly recommend our own “Chef’sChoice® Gourmet Waffle Mix” for your savory cones or “Chef’sChoice® Waffle Cone Mix” for your sweet options.

To help you deposit the correct amount of batter onto the molds, we have included a small plastic spoon in the PetiteCone Express™ package. It is the perfect size to measure out the batter and can also be used for filling the rolled cones. (A demitasse or baby spoon will also work well). To help you roll the perfect cone from your baked waffles, a plastic roller is also included.

The keys to baking successful waffles are placing the proper amount of batter onto the molds, making sure the batter is the proper consistency and baking the waffle at the right temperature. If you overfill the molds, the batter will most likely spread beyond each mold, forming one big waffle. Separating the waffles and rolling three cones before they harden becomes difficult if this happens. If the batter is too thick, it will produce a dense, soggy waffle, resistant to rolling. If the waffles are over-baked, they will harden too quickly to roll into cones. The ideal waffle is thin and pliable, yielding a light and crispy cone.

It is best to make your batter in a large bowl to give you plenty of room for any adjustments.
Combine the preferred mix and primary liquid(s) first. Whisk vigorously to eliminate any lumps. Follow with the reaming liquids (including the egg). Check and adjust your consistency. Once it is correct, add the few remaining ingredients and adjust the flavor to your taste. Be sure to use a sturdy whisk to smooth out any lumps. Always add the vegetable oil before the corn syrup in your recipe. The oil will coat the measuring spoon and the sticky corn syrup will slide off easier. The batter should be thin enough to flow off of the spoon and onto the molds. You can adjust the consistency by adding slightly more or less waffle mix (or flour) in ratio to the liquids.

While our petite cones are delicious by themselves, these recipes are designed to produce waffles for dipping (or spreads) or cones to be filled. The baked flavor from each recipe may seem subtle. Feel free to enhance the flavor of any one of our recipes by adding more of an ingredient (such as more Almond extract to obtain a stronger “Amaretto” flavor from the Double Chocolate Amaretto recipe or more Pesto sauce in the Parmesan-Pesto recipe). Just be mindful of the resulting batter consistency, which could effect the rolling of the cones. The safest way to test any modification is to do it with a small amount of the batter.

Before baking, please make sure you’ve read the “Let’s Start Baking” instructions on page 6.

**NOW THAT YOU'VE MADE YOUR FIRST BATTER, LET'S BAKE AND ROLL!**

1. Place one spoon of batter onto each of the three waffle grids.
2. Close the lid and lock the latch. You will see the red light indicator come on as soon as the machine begins baking. Allow the waffles to go through one cycle on the 3–3½ setting without opening the lid to test them. Opening the lid before the green light goes on may result in the waffles splitting in two.
3. When the green light appears, carefully open the latch and pull off the waffles one at a time. It is important to allow the remaining waffles to stay hot on the grids so they will roll for you. Roll as shown in Figures 4, 5 and 6.
4. Cool and fill as desired.
TIPS
You may not want to make three cones right from the start. It’s a good idea to familiarize yourself with the proper amount of batter needed for each mold, the operation of your PetiteCone maker and the rolling procedure by making only one or two cones the first several times.

Do not use a metal implement to remove the waffle as it might damage the surface of the PetiteCone maker’s plates. To prevent damage to the baking surfaces, remove the waffles with a plastic fork or plastic spatula.

If the waffle feels too hot to roll with your bare hands, try placing it on a towel or dishcloth. Use the cloth to initiate the roll by placing your fingers underneath it and wrapping it around the cone roller for the first turn. Let the cloth fall back and finish the roll as described above. (See figures 4, 5 and 6). Or, you might want to try dipping your fingers in a bowl of cold water at the start of each roll.

Sweet waffles will roll more easily than savory ones. This is because of the added sugar in the sweet recipes. Sugar, when hot, is very soft.

Savory waffles are generally less pliable than sweet waffles. This is because there is less sugar in the savory recipes. If you are having trouble rolling three savory cones on each bake, you might want to add another tablespoon of corn syrup to the batter. The additional corn syrup (although a sugar) will not significantly change the taste of the cone, but should make it easier to roll.

FREQUENTLY ASKED QUESTIONS:

Q: I checked the waffles about 45 seconds into their baking time and they split apart when I lifted the lid. Why?
A: The waffles were probably not completely baked. It is important to keep the lid closed until the steaming has almost stopped or the green “ready” light comes on. If the waffles don’t seem done, close the lid and bake for a few more seconds. Do not hesitate to try different baking settings until you find the correct one for your recipe.

Q: Why do all three of my waffles stick together sometimes?
A: Try putting less batter onto the waffle molds. If your batter is on the thin side, it may spread out more than you think it would from the amount you put on the spoon. Cheese in batter can cause it to spread out more as it bakes. If your waffles run together, it will be difficult to separate them and roll them into cones before they cool and harden. Each recipe in this manual makes plenty of batter to allow for just such occurrences!

Q: My waffles occasionally stick to the molds. Sometimes they are too crisp to roll. What can I do?
A: If you season the entire surface of both plates on your PetiteCone maker with vegetable oil before your first bake and always bake your waffles until they’re done, they should not stick to the surfaces of the molds. Some ingredients, particularly sweet in nature, have a tendency to adhere to hot surfaces. This can result in a build-up in the waffle mold grids but should not cause the waffles to stick. You can always spray the molds with cooking spray in-between baking to reduce this build-up.

Waffles become crispy and harden too quickly to roll when they are over-baked. Reduce the heat setting until a rollable waffle is obtained.
Q: My waffles had lumps of flour in them even after they were baked. What can I do?
A: You need to get rid of as many lumps as possible in your batter before you start to bake. The best way to do this is to whisk the ingredients in a bowl large enough so you are able move your whisk vigorously through the batter. The motion created should eliminate most of the lumps. You can break up large lumps against the side of the bowl with the back of a sturdy wooden or large metal kitchen spoon.

Q: How creative can I get with my waffles? Can I add bite-sized chunks of food to the batter?
A: You can use your imagination when adding food or substituting liquids to any waffle recipe as long as you remember certain things. The petite waffles are very delicate, so adding bite-sized chunks of food will make rolling difficult. Dried spices or finely chopped or grated foods will give you the best results. Substituting liquids like tomato or orange juice for the water is safe. You might need to add more of the substituted liquid (or more flour or mix) to obtain the proper batter consistency.

Q: What types of fillings can I use in these cones?
A: Your fillings can be as imaginative as your batters! Our recipes include homemade chicken salad, sun-dried tomato dip, lemon curd and white chocolate mousse. Go really gourmet by filling a sun-dried tomato cone with a dollop of cream cheese, salmon, red onions, capers and a drizzle of honey mustard! Once again, you’ll need to keep a few key things in mind. The petite cones are delicate. If you use a filling that incorporates liquid ingredients, the filled cones may become soggy if not eaten right away. You can always place the cones in the refrigerator or freezer until ready to serve. The thicker the filling and the less likely it is to separate after preparation, the longer the filled cones will stay crisp.

PETITECONE RECIPES

Basic Savory PetiteCone Recipe

2 cups waffle mix or Bisquick®
1 cup water
2 tablespoons vegetable oil
3 tablespoons light corn syrup (4 tablespoons if using Bisquick®)
1 egg

1. Preheat the PetiteCone waffle maker to the #3 setting (adjust after first bake, if necessary).
2. Whisk together the waffle mix and water in a large bowl until smooth and lump free.
3. Add the remaining ingredients and blend thoroughly.
4. Use the Chef’sChoice® spoon to deposit batter onto each of the round molds so that it spreads out to within ¾” of each edge. Do not overfill the molds.
5. Close and lock the lid and bake until the green light indicates the waffles are done. Do not overbake.
6. Open the lid. One at a time, remove the waffles and roll into cone shapes. Work quickly to roll the cones before they cool.
7. Completely cool the cones on a wire rack before filling and eating.
Parmesan-Pesto PetiteCone

- 2 cups waffle mix or Bisquick®
- 1 cup water
- 2 tablespoons vegetable oil
- 3 tablespoons light corn syrup (4 tablespoons if using Bisquick®)
- 1 egg
- ½ cup prepared pesto
- 2 tablespoons finely grated parmesan cheese
- ½ teaspoon garlic salt
- a pinch of salt and pepper, to taste

1. Preheat the PetiteCone waffle maker to the #3 setting (adjust after first bake, if necessary).
2. Whisk together waffle mix and water in a large bowl until smooth and lump free.
3. Add the remaining ingredients and blend thoroughly.
4. Use Chef’sChoice® spoon to deposit batter onto each of the round molds so that it spreads out to within ¾” of each edge. Do not overfill the molds.
5. Close and lock the lid and bake until the green light indicates the waffles are done. Do not overbake.
6. Open the lid. One at a time, remove the waffles and roll into cone shapes. Work quickly to roll the cones before they cool.
7. Completely cool the cones on a wire rack before filling and eating.

Homemade Chicken Salad

- 4 cups diced poached chicken breast meat
- 1 stalk celery, cut into ¼” dice
- 4 scallions, trimmed and thinly sliced or ¼ cup sweet onion cut into ¼” dice
- 1½ teaspoons finely chopped fresh tarragon or fresh dill
- 2 tablespoons finely chopped parsley
- 1 cup prepared mayonnaise
- 2 teaspoons strained freshly squeezed lemon juice
- 1 teaspoon Dijon mustard
- 2 teaspoons Kosher salt

Makes about 5 cups.

1. In a mixing bowl, toss together the chicken, celery, scallions and herbs. Set aside.
2. In a small bowl, whisk together the mayonnaise, lemon juice, mustard, salt and pepper. Add it to the chicken mix and combined thoroughly.
3. Refrigerate the salad until ready to serve.
4. Fill prepared petite cones with the salad using a small spoon.
Sun-dried Tomato and Cheese PetiteCone

2 cups waffle mix or Bisquick®
1 cup tomato or V-8® juice
¼ to ½ cup water if necessary to thin batter
2 tablespoons vegetable oil
3 tablespoons light corn syrup (4 tablespoons if using Bisquick®)
1 egg
2 tablespoons finely chopped sun-dried tomatoes
2 tablespoons finely grated Asiago cheese
salt and pepper to taste

1. Preheat the PetiteCone waffle maker to the #3 setting (adjust after first bake, if necessary).
2. Whisk together waffle mix and tomato juice in a large bowl until smooth and lump free.
3. Add the remaining ingredients and blend thoroughly.
4. Add water if necessary to obtain the desired consistency.
5. Use Chef’sChoice® spoon to deposit batter onto each of the round molds so that it spreads out to within ¾” of each edge. Do not overfill the molds.
6. Close and lock lid. Open the lid. One at a time, remove the waffles and roll into cone shapes. Work quickly to roll cones before they cool.
7. Completely cool the cones on a wire rack before filling and eating.

Sun-Dried Tomato Dip

¼ cup sun-dried tomatoes in oil, drained and chopped (8 tomatoes)
8 ounces cream cheese, at room temperature
½ cup sour cream
½ cup good mayonnaise
10 dashes hot red pepper sauce
1 teaspoon Kosher salt
¾ teaspoon freshly ground black pepper
2 scallions, thinly sliced (white and green parts)

Makes about 2 cups.

1. Puree the tomatoes, cream cheese, sour cream, mayonnaise, red pepper sauce, salt and pepper in a food processor fitted with a metal blade.
2. Add the scallions and pulse twice.
3. Refrigerate the dip until ready to use.
4. Fill prepared PetiteCone cones with the dip using a small spoon. Garnish as desired.
Gingersnap PetiteCone

2 cups waffle cone mix or Bisquick®
1 cup orange juice
2 tablespoons vegetable oil
3 tablespoons light corn syrup (4 tablespoons if using Bisquick®)
¼ cup dark molasses
1 egg
2 tablespoons superfine sugar
½ teaspoon ground ginger
¼ teaspoon ground cloves
¼ teaspoon ground cinnamon

1. Preheat the PetiteCone waffle maker to the #3 setting (adjust after first bake, if necessary).
2. Whisk together the waffle cone mix and the orange juice in a large bowl until smooth and lump free.
3. Add the remaining ingredients and blend thoroughly. Add more mix if the batter is too thin.
4. Use Chef’sChoice® spoon to deposit batter onto the round molds so that it spreads out to within ¾” if each edge. Do not overfill the molds.
5. Close and lock the lid and bake until the green light indicates the waffles are done. Do not overbake.
4. Open the lid. One at a time, remove the waffles from the grid and roll into cone shapes. Work quickly to roll cones before they cool. Do not over cook.
5. Completely cool the cone shapes on a wire rack before filling and eating.

Lemon Curd Mousse

½ cup heavy cream
½ cup prepared lemon curd
Lemon zest
Fresh mint sprigs

Makes about 1 cup.

1. Chill the beaters of a hand mixer in the freezer for 30 minutes.
2. Using chilled beaters, whip the heavy cream until thick.
3. Fold the whipped cream into the lemon curd.
4. Spoon the mousse into pastry bag fitted with a star tip and chill for one hour or until ready to use.
5. Pipe the mousse into prepared petite cones and garnish with a sprinkle of lemon zest and a mint leaf.
Double Chocolate Amaretto PetiteCone

2 cups waffle cone mix or Bisquick®
1 cup water
2 tablespoons vegetable oil
3 tablespoons light corn syrup (4 tablespoons if using Bisquick®)
½ cup chocolate syrup
1 egg
2 tablespoons superfine sugar
1 tablespoons cocoa powder
½ cup finely grated dark chocolate
1 teaspoon almond extract or Amaretto

1. Preheat the PetiteCone waffle maker to the #3 setting (adjust after first bake, if necessary).
2. Whisk together the waffle cone mix and the water in a large bowl until smooth and lump free.
3. Add the remaining ingredients and blend thoroughly. Add more mix if the batter is too thin.
4. Use Chef'sChoice® spoon to deposit batter onto round molds so that it spreads out to within ¾” of each edge. Do not overfill the molds.
5. Close and lock the lid and bake until the green light indicates the waffles are done. Do not overbake.
6. Open the lid. One at a time, remove the waffles from the grid and roll into cone shapes. Work quickly to roll cones before they cool.
7. Completely cool the cone on a wire rack before filling and eating.

White Chocolate Mousse

1 ½ cups heavy cream
5 ounces white chocolate, coarsely chopped
½ cup egg whites (from about 4 eggs)
2 tablespoons sugar

1. In a small saucepan, heat the cream over medium heat just until it boils. Immediately remove from heat.
2. Place the white chocolate in a medium bowl. Pour the hot cream over the chocolate and whisk together until the chocolate is melted and the mixture is smooth.
3. Strain the mixture into another bowl, cover and refrigerate overnight.
4. The next day, remove the mixture from the refrigerator and, using a mixer fitted with a whisk attachment or a hand mixer, whip it into fluffy, soft peaks. Return to the refrigerator.
5. In a clean dry bowl, beat the egg whites until soft peaks form, then add the sugar and continue beating until glossy and stiff, about 30 seconds more.
6. Fold egg whites into the white chocolate mixture.
7. Refrigerate the mousse until ready to use.
8. Fill prepared petite cones with the mousse using a small spoon or a pastry bag.
CORD SAFETY

A short power supply cord is provided with this appliance to reduce the risk of someone becoming entangled in or from tripping over a longer cord and causing the PetiteCone Express™ to overturn. While we do not recommend it, extension cords are available and 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 15 amperes. The longer cord should be arranged so that it will not hang over the counter-top or tabletop where it can be pulled on by children or pets or tripped over.

Figure 7. Cord clips under base. PetiteCone Express™ stores upright as shown.
CLEANING AND STORAGE

Before cleaning the PetiteCone Express™, always unplug the power cord and wait until the plates cool to room temperature. Never clean the appliance under water. If you find it necessary to clean the baking surface use a soft brush, such as a tooth brush, Q-tip or a flexible moist cloth. Never use a sharp or pointed metal tool as this will damage the non-stick surfaces. The exterior can be safely cleaned with a mild detergent on a damp soft cloth or small soft brush. Then use a dampened cloth followed by wiping with a dry soft cloth.

Store the power cord under the bottom of the unit as shown in Figure 7 and insert the strain relief adjacent to the power plug into the plastic slot located under the left side of the PetiteCone Express™. You will find it is easy to store it upright, resting on the top hinged face as shown.

SERVICE

This appliance is for household use only. No user-serviceable parts are inside. Refer servicing to qualified personnel. In the event service is needed, return your to EdgeCraft Corporation, where the cost of repair or electrical or mechanical adjustment can be estimated before the repair is undertaken. If failure occurs within the warranty period there may be no charge. Please include your return address, telephone number and a brief description of the problem or damage to the PetiteCone Express™ on a separate sheet inside the box.