



Cookware



Pressure Cookers



Electrical Appliances



Large Appliances



Tools & Accessories

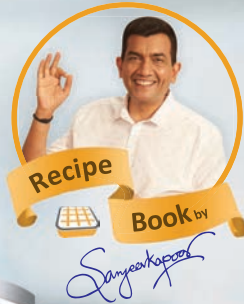


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*Standard charges apply.

WONDERCHEF
Cook with Pride

Belgian Waffle Maker



www.wonderchef.com



"For years I have done shows and written my books with just one thought in mind - empower women by enabling them to cook better. Besides a good recipe, a very important element for cooking well is the quality of the kitchenware used in your kitchen. To enable you to cook healthy and tasty food, Wonderchef develops unique & quality products across the world. Enjoy this range of premium cookware, appliances, bakeware and kitchen tools. Happy cooking"

Sangeet Kapoor

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CINNAMON ROLL WAFFLES

Waffles:

- 2 1/2 cups flour
- 2 tbsp sugar
- 1 1/4 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 1/4 cup buttermilk
- 3 tbsp butter, melted

Filling:

- 2/3 cup brown sugar
- 1 tbsp cinnamon
- 1/8 tsp salt
- 2 tbsp butter, melted

Icing:

- 2/3 cup powdered sugar
- 2 tsp butter, melted
- 1/4 tsp almond extract (or vanilla)
- 2-3 tsp buttermilk (or milk)

Method

1. Whisk together flour, sugar, baking powder, soda, and salt in a large mixing bowl.
2. Mix together buttermilk and melted butter, pour into the dry ingredients. Stir lightly till just combined. Dough will be sticky.
3. Flour your counter top, and roll or pat into a rectangle that is about 12" x 9".
4. Combine all the filling ingredients in a small bowl. Spread evenly over the dough.
5. Roll up lengthwise and pinch to seal the seam. Cut into 2-3" slices, and place on **Wonderchef Belgian Waffle Maker** that has been brushed with oil. Press down firmly for a few seconds. Cook for about 2 minutes or till golden brown. Whisk together the icing ingredients and drizzle over hot waffles.

LIEGE BELGIAN WAFFLES

- 1 cup lukewarm milk
- 1 1/2 tsp granulated sugar
- 2 tsp active dry yeast
- 2 eggs
- 2 tsp vanilla
- 1 cup butter, partially melted
- 1/2 tsp salt
- 3 cups flour
- 1 cup Swedish or Belgian Pearl Sugar

Toppings:

Nutella, Biscoff spread, caramel, raspberries, banana slices, sliced strawberries, whipped cream, etc.

Method

1. In a large bowl, add milk, yeast, and granulated sugar. Allow to sit until foamy.
2. Add eggs, vanilla, and butter to yeast mixture and whisk together until combined.
3. Whisk in 2 cups of the flour and then switch to a spoon and mix in the last cup.
4. Cover with plastic wrap and let rise until double in size. This takes 30-60 minutes.
5. Uncover and stir down the dough. Then fold in the pearl sugar and let set for 15 minutes.
6. Preheat **Wonderchef Belgian Waffle Maker**. Spoon out a baseball sized amount of dough and place in the waffle iron.
7. Cook until golden. This takes about 2 minutes.
8. Carefully remove the waffles and top with desired toppings.

GLUTEN FREE BANANA NUT WAFFLES

Gluten Free Waffles:

- 1 1/2 cup oat flour
- 1 tbsp baking powder
- pinch of salt
- 1 cup almond milk
- 2 tbsp maple syrup
- 2 tbsp coconut oil
- 2 eggs

Maple Candied Pecans:

- 1 tbsp unrefined coconut oil
- 1 1/2 tbsp pure maple syrup
- 1/4 tsp vanilla extract
- 1 cup chopped pecans

Topping:

- 1 banana

Method

1. Whisk all the waffle ingredients to combine. Ladle batter on to preheated **Wonderchef Belgian Waffle Maker**. Cook until golden brown.
2. In a pan over medium-low heat, melt coconut oil. Add maple syrup and vanilla; stir well. When bubbling starts, add chopped pecans and stir to coat evenly.
3. Stir constantly for about 5 minutes, being careful to not burn them. Remove pan from heat and transfer pecans onto wax or parchment paper to cool. Cool completely.
4. Serve waffles with banana slices and pecans. Drizzle with real maple syrup if desired.

ULTIMATE CLASSIC WAFFLES

- 1 3/4 cup all-purpose flour
- 1 1/2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 2 cup low-fat buttermilk
- 2 large eggs
- 3 tbsp sugar
- 3 tbsp vegetable oil
- 1 tbsp vanilla extract

Method

1. Preheat **Wonderchef Belgian Waffle Maker**. In a large bowl, whisk flour, baking powder, baking soda and salt. In a medium bowl, whisk buttermilk, eggs, sugar, oil, and vanilla. Add buttermilk mixture to flour mixture. Stir until just combined (small lumps are ok).
2. Add 1/2 cup batter to **Wonderchef Belgian Waffle Maker**. Close the waffle maker and cook for 2 to 5 minutes or until golden brown and crisp.
3. Repeat with remaining batter. Cooked waffles may be cooled, wrapped tightly in plastic and frozen for up to 1 month.

FUDGY WAFFLE BROWNIES

- 6 tbsp butter
- 1 bar (3.5 ounce) bittersweet chocolate, chopped
- 3/4 cup sugar
- 1 large egg beaten
- 2 tsp vanilla extract
- 1/2 cup whole milk
- 1 cup all-purpose flour
- 1/4 cup unsweetened cocoa
- 2 tsp baking powder
- 1/2 tsp salt
- 1 cup butterscotch, peanut butter or chocolate chips
- Ice cream and berries (optional)

Method

1. Preheat **Wonderchef Belgian Waffle Maker**.
2. In a saucepan, heat butter and chocolate on medium-low heat until melted and smooth, stirring. Remove from heat. Stir in sugar. Whisk in egg and vanilla until combined. Stir in milk.
3. In a bowl, whisk flour, cocoa, baking powder, and salt. Stir into butter mixture just until smooth. Fold in chips.
4. Add 1/4 to 1/2 cup of batter. Close the waffle maker; cook 2 to 3 minutes or until just set and crisp around the edges.
5. With the edge of a thin silicone spatula, cut brownie into quarters and gently lift each quarter from the waffle maker. Repeat with remaining batter.
6. Serve with ice cream and berries, if desired.



FALAFEL WAFFLES

- 1 box (10 ounce) falafel mix
- 1/2 cup olive oil
- 1 large egg, beaten
- 1/2 small red onion, thinly sliced
- 1 cup packed fresh cilantro leaves
- 1 cup packed fresh parsley leaves
- 3 tbsp lemon juice
- 2 tbsp red wine vinegar
- 1 seedless cucumber, sliced
- 2 mixed cherry tomatoes, cut into halves
- 3 oz. feta cheese, cut into small cubes
- Dill leaves, for garnish

Method

1. In a large bowl, to falafel mix, add 1/4 cup olive oil and egg along with water, stirring to combine. Let it stand for 15 minutes. Meanwhile, soak onion in cold water.
2. Preheat **Wonderchef Belgian Waffle Maker**. In **Wonderchef Food Processor**, pulse cilantro, parsley, lemon juice, vinegar, and 1/2 teaspoon pepper until finely chopped, scraping down the sides of the bowl occasionally. With the machine running, add remaining oil. Transfer half of the salad dressing to a large bowl along with the cucumber, tomatoes, and feta. Toss to combine; set aside. Reserve remaining salad dressing.
3. Add a heaping tablespoon of falafel mix to the waffle maker; repeating to form 4 small mounds. Close the waffle maker, pressing the top down gently. Cook 3 to 5 minutes or until deep golden brown and crisp. Repeat with remaining falafel mix. Drain onion and add to salad. Serve falafel with salad; drizzle with reserved salad dressing.

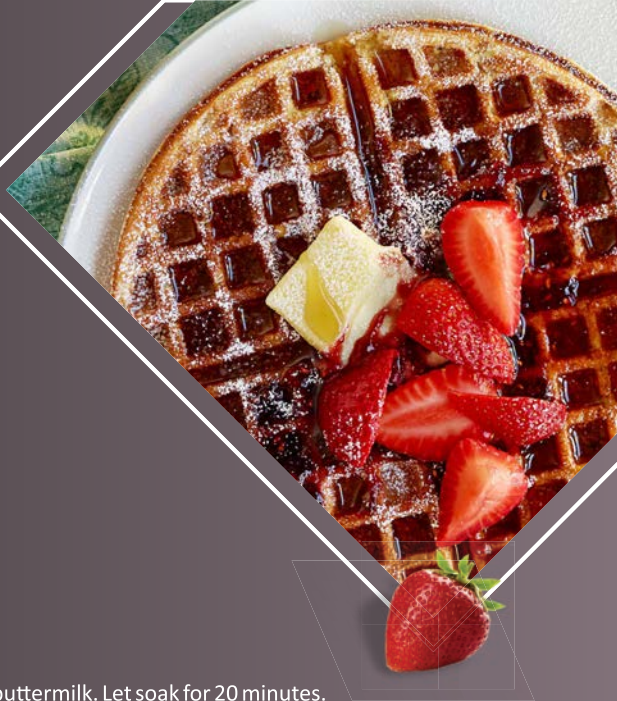


SUPER CARB WAFFLE

- 1/2 cup old-fashioned oats
- 1 1/2 cup low-fat buttermilk
- 1 cup white whole wheat flour
- 1 cup pecans, chopped
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/2 tsp salt
- 2 large eggs
- 3 tbsp vegetable oil
- 2 tbsp honey, plus more for serving
- 1 tbsp vanilla extract
- 2 cup strawberries, sliced

Method

1. In a medium bowl combine oats and buttermilk. Let soak for 20 minutes.
2. Preheat **Wonderchef Belgian Waffle Maker**. In a large bowl, whisk together flour, pecans, baking powder, baking soda, cinnamon, and salt. In a medium bowl, whisk eggs, oil, honey, and vanilla until blended. Add egg mixture and oat mixture into flour mixture. Stir until just combined (small lumps are OK).
3. Pour 1/3 cup batter into heated waffle maker. Close waffle maker; cook 3 minutes or until deep golden brown. Repeat with remaining batter. Serve with strawberries and more honey, if desired.



PEPPERONI PIZZA WAFFLES

For the Dough

- 3/4 cup warm water(110 degrees)
- 1 1/2 tsp Active Dry Yeast
- 1 3/4 cup All-Purpose Flour
- 2 tbsp Olive Oil
- 1 tbsp Basil
- 2 tsp Garlic Powder
- 1 tsp Kosher Salt
- 1 tsp Black Pepper

For the Sauce

- 1 Can Fire-Roasted Diced Tomatoes
- 1 tbsp Oregano
- 2 tsp Kosher Salt
- 1 tsp Black Pepper

Method

1. In a bowl, add warm water & sprinkle the yeast over the top. Allow to sit for few minutes.
2. In a large bowl add flour & pour the yeast water over it. Mix until everything is wet, then add olive oil and seasonings and continue to mix until a sticky ball forms. Turn the dough out onto a lightly floured surface and knead for a few minutes. Place the dough back in the bowl, cover with a damp cloth, & allow to sit in a warm spot to rise for 25 minutes.
3. While the dough rises, place the tomatoes and seasoning in **Wonderchef Food Processor** & pulse until smooth & set aside. Prep the remaining ingredients for the waffles.
4. Once the dough is ready, create four balls. Cut each ball in half and stretch into round discs around 5 inches in diameter. Add few tablespoons of sauce and spread it around, leaving an inch around the edge clean. Add six pepperonis, two slices of fresh mozzarella and a generous sprinkling of Parmesan. Cover with the second stretched piece of dough, pinch the edges together, then place in **Wonderchef Belgian Waffle Maker** to cook, on high, for around 4 minutes. Serve with the remaining tomato sauce for dipping.

For the Waffles

- 8 Slices Fresh Mozzarella
- 1/2 cup Grated Parmesan
- 24 Pepperoni Slices



S'MORES WAFFLE SUNDAES

FOR THE WAFFLES

- 1 large egg
- 2 tablespoons light brown sugar
- 1 cup milk
- 1/4 cup vegetable oil
- 1/2 teaspoon pure vanilla extract
- 1 cup all-purpose flour
- 1/2 cup graham cracker crumbs (about 4 full sheets)
- 2 teaspoons baking powder
- pinch of salt

FOR THE SUNDAE TOPPINGS

- ice cream
- homemade hot fudge sauce
- whipped cream
- sprinkles
- cherries



Method

1. Preheat **Wonderchef Belgian Waffle Maker**.
2. In a large bowl, beat egg for about 1 minute. Add brown sugar, milk, oil and vanilla and mix until thoroughly combined.
3. In a medium bowl, whisk together the flour, graham cracker crumbs, baking powder and salt.
4. Gradually add the dry ingredients to the wet ingredients and mix until combined and smooth.
5. Pour 1/4 cup of batter into the center of **Wonderchef Belgian Waffle Maker**. Cook until golden brown; about 2-3 minutes. Repeat process with remaining batter.

For the Sundaes

1. Scoop ice cream directly onto the mini waffles, top with hot fudge, whipped cream, sprinkles and cherries. Serve immediately.

Wonderchef Range of Cookware & Appliances

Cookware



Appliances



Kitchen Tools



Bakeware



Bottles & Flasks

