

my waffle classic



CHAFFLE & WAFFLE MAKER
Instruction Manual & Recipe Book

mywaffle classic

WAFFLE AND CHAFFLE MAKER

MODEL: MWMCB - Black



FOR HOUSEHOLD USE ONLY

INSTRUCTION MANUAL AND RECIPE BOOK

mywaffle classic

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Waffle & Chaffle Maker

CLASSIC WAFFLE MAKER

IMPORTANT SAFEGUARDS

Single Word Definitions

DANGER – Indicates an imminently hazardous situation, which, if not avoided, will result in death or serious injury. Usage of this single word is limited to the most extreme situations.

WARNING – Indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

CAUTION – Indicates a potentially hazardous situation, which, if not avoided, may result in minor/moderate injury or product/property damage. It also alerts against unsafe practices.

When using this or any other electrical appliance, always follow these basic safety precautions:



READ ALL INSTRUCTIONS BEFORE USE.

- WARNING--** To reduce the risk of fire, electric shock, or serious personal injury:
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
 - Children should be supervised to ensure that they do not play with the appliance.
 - Always use the product on a flat, stable, heat-resistant surface.



IMPORTANT SAFEGUARDS

- The temperature of the accessible surfaces may be very high when the appliance is in use. Make sure not to touch these hot parts of the appliance.
- Use the product in a well-ventilated area. Keep at least 4-6 inches of space on all sides of the product to allow adequate air circulation.
- Do not place the product on or near a gas or electric burner, or inside or on top of a heated oven or other heat source.
- Do not allow the product to touch curtains, wall coverings, clothing, dishtowels, or other flammable materials during its use.
- Do not touch hot surfaces of the product. Do not move the product while it is plugged in. Allow the product to thoroughly cool before handling it.
- Do not use attachments not recommended for use with this product or sold by the product manufacturer.
- Do not use the product near water or other liquids.
- Do not place or drop the product into water or other liquids. If the product falls into water, immediately unplug it from the electrical outlet. Do not touch or reach into the water.
- Do not leave the product unattended while it is in use. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not put any stress on the Power Cord where it connects to the product as the Power cord could fray and break.
- Do not plug or unplug the product into/from an electrical outlet with a wet hand.
- Keep the product and its power cord away from heated surfaces.



IMPORTANT SAFEGUARDS

- Never operate this product if it has a damaged Power Cord or Plug, is not working properly, has been dropped, damaged, or exposed to water or other liquids.
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.



CAUTION-- To reduce the risk of personal injury or product/property damage:

- **This product is intended for indoor, non-industrial, non-commercial, household use only as a waffle maker. Do not use the item outdoors or for any other purpose.**
- **Do not allow the Power Cord to hang where it may be tripped over or pulled (e.g., over the edge of a table or counter**

SPECIAL INSTRUCTIONS

- To avoid a circuit overload when using this product, do not operate another high-wattage product on the same electrical circuit.
- A short power supply cord is provided with this product. An extension cord is not recommended for use with this product, but if one must be used:
 - *The marked electrical rating of the cord must be at least as great as that of the product.*
 - *Arrange the extension cord so that it does not hang where it can be tripped over or pulled unintentionally.*

Cool touch handle

Indicator lights

Cover



Non-stick cooking surface



Non-slip feet



INSTRUCTIONS FOR USE

CAUTION: Do not use this product to cook or defrost frozen food. All food must be completely defrosted before cooking it with this product.

NOTE: During the initial uses of this product, it may produce some smoke. This is normal and will subside with further use.

1. Before using this product for the first time, clean it as described in the “Care and Maintenance” section.

2. Open the unit by pulling the Handle up.

3. Close the Plates and turn the unit on by plugging it into a standard electrical outlet. Verify that the Power Indicator Light illuminates in orange.

WARNING: The Cooking Plates and metal surfaces of the unit will become extremely hot when in use. To avoid a burn hazard, wear heat resistant mitts or gloves and touch only the black portion of the Handle.

4. After the unit preheats for approximately five minutes, the Ready Indicator Light will illuminate in green, indicating the product is ready for use.

5. Use the Handle to lift the Upper Plate. Place Waffle Mix on the Lower Plate using wooden or plastic heat-resistant utensils.

IMPORTANT: 1/3 cup of waffle mix must be put on to the Lower Plate!

CAUTION: Do not use metal utensils on this product, as they will scratch and damage the Plates’ non-stick coating.

6. Use the Handle to lower and rest the Upper Plate on top of the food.

Cleaning & Maintenance

- *Before cleaning, unplug and wait for the appliance and the plates to cool down.*
- *Wipe the outside with only a damp cloth ensuring that no moisture, oil or grease enters the cooling slots.*
- *Wipe the top and bottom plates with a damp cloth and mild soap after each use.*
- *DO NOT submerge in water or any other liquid.*
- *DO NOT clean the inside or outside with any abrasive scouring pad or steel wool as this will damage the finish.*

Correct Disposal of this product:

This product should **NOT** be disposed of, with other household wastes. Look on pack for the standard for your region, and throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly, to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased.

They can take this product for environmental safe recycling.





RECIPES





R E C I P E S

Classic Waffle Recipe

These Classic Waffles are buttery and delicious and use basic pantry ingredients. This is the basic recipe that calls for you to let your culinary imagination run wild.

Method:

Step 1: Preheat waffle maker.

In a large bowl combine the flour, sugar, baking powder and salt and whisk to combine.

Step 2: In a separate small bowl whisk the eggs and stir in the warm milk, melted butter and vanilla extract.

Step 3: Pour the wet ingredients into the dry and whisk until blended.

Step 4: Scoop the batter into the preheated waffle maker and cook until the waffles are golden brown and crisp.

Step 5: Serve immediately or lay on a cooling rack until cool.

*If using salted butter, reduce the salt in recipe to just 1/4 tsp.

Ingredients:

2 cups all purpose flour

2 tbsp sugar

4 tsp baking powder

½ tsp salt

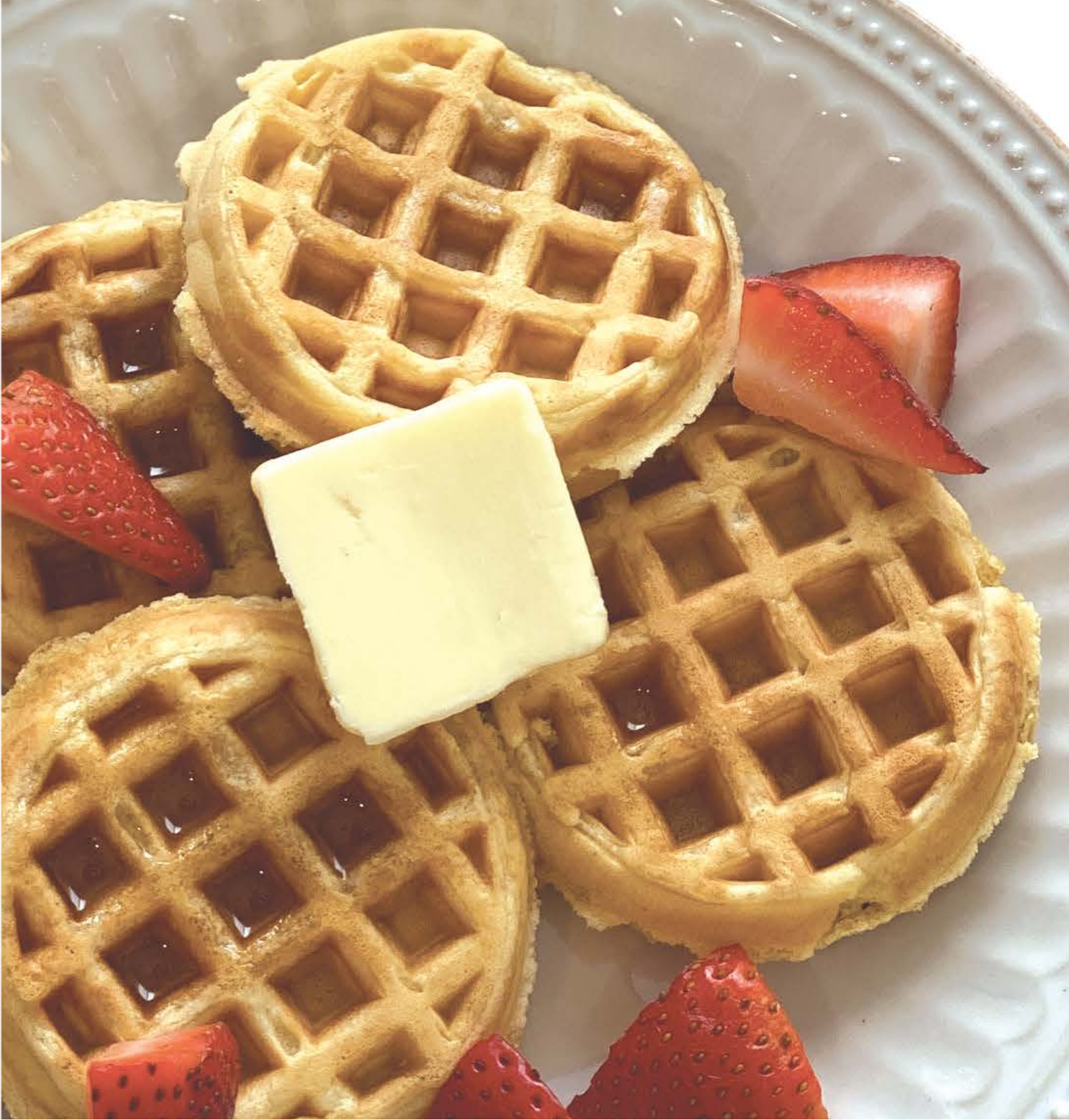
2 eggs

1 1/2 cups milk

6 tbsp butter, melted

(*see notes if using salted butter)

1 tsp vanilla extract





RECIPES

Fluffy and Crisp Buttermilk Waffles

These classic buttermilk waffles are easy to make and come out fluffy and crisp each and every time. It's a must-have recipe for turning an ordinary morning into something extra-special.

Method:

Step 1. In a large bowl, whisk together the flour, cornflour sugar, baking powder, baking soda and salt; set aside.

Step 2. In a medium bowl, whisk together the buttermilk, butter, eggs and vanilla extract.

Step 3. Add the wet ingredients to the dry ingredients and gently whisk to combine. Do not overmix!

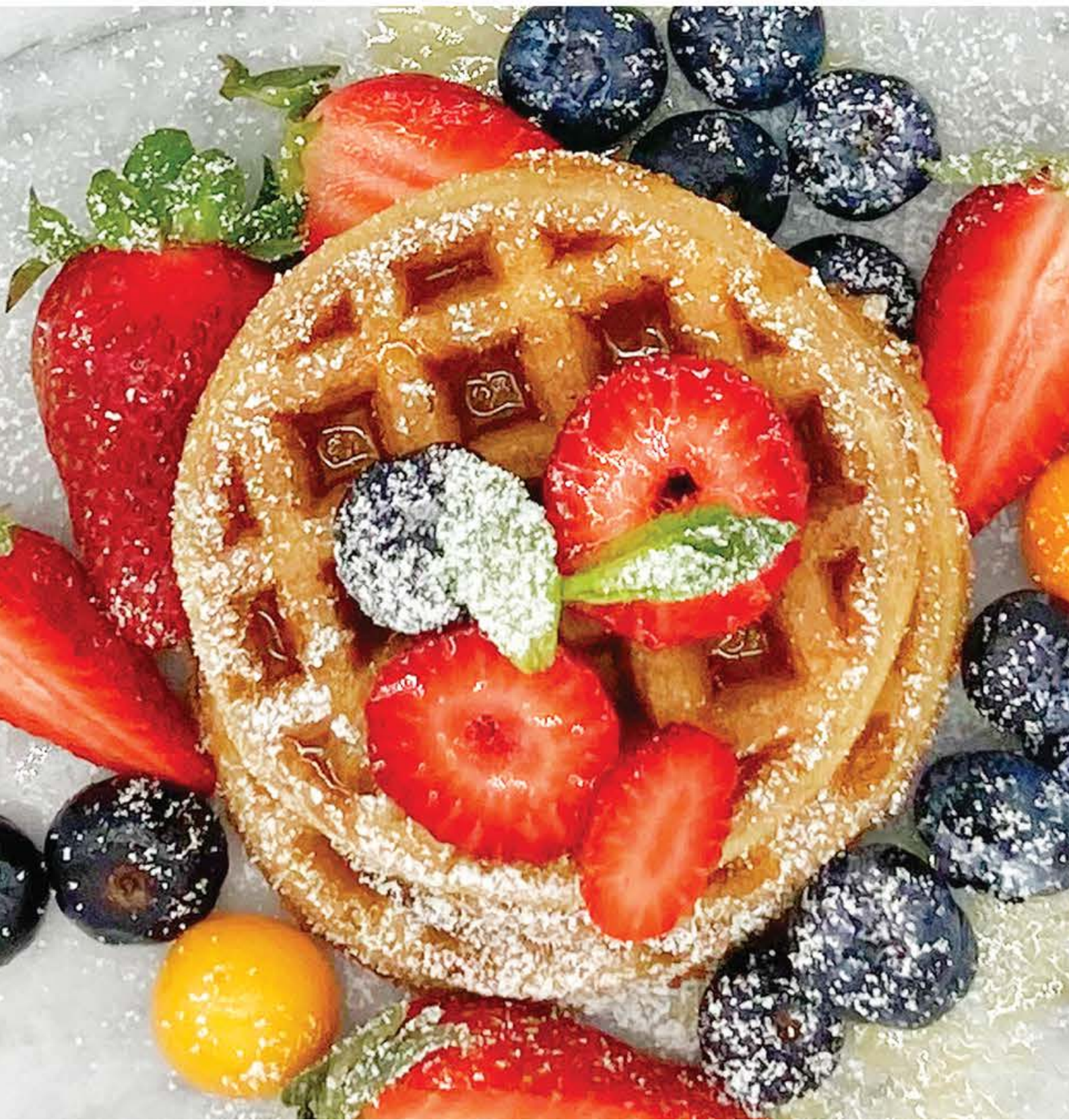
Step 4. Spray the waffle iron with non-stick cooking spray, then preheat.

Once the waffle maker is ready, add the batter and cook for 2 to 3 minutes, or until the waffle maker indicates they are ready.

Step 5. Serve immediately, or place in a 300-degree oven to keep warm. Leftover waffles can be wrapped in plastic wrap, placed in a ziploc bags and stored in the refrigerator for 2 days or in the freezer for up to 1 month.

Ingredients:

- 1³/₄ cups all-purpose flour
- ¼ cup cornflour / rice flour / potato starch
- 2 tablespoons granulated sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups buttermilk
- ½ cup unsalted butter melted and cooled to room temperature
- 4 eggs
- 2 teaspoons vanilla extract





RECIPES

Keto Strawberry Shortcake Chaffles (Easy Low Carb Dessert Recipe!)

Easy keto dessert recipe - this easy low carb strawberry shortcake is simple to make in your waffle maker! It's the perfect serving for one. All combined a guilt free sweet treat . Sugar and carb and gluten free.

Method:

Step 1. Preheat your waffle maker. Mix all of your chaffle ingredients together in a small bowl egg, mozzarella, almond flour, cream cheese, low carb sweetener and baking powder.

Step 2. Spray your waffle maker with a non-stick spray and pour half of the batter in. Cook until the automatic timer or light goes off - repeat for next waffle.

Step3. While the chaffles are cooling, whip the heavy whipping cream, low carb sweetener and vanilla extract together with a hand mixer until stiff peaks form.
(this takes about 5 minutes).
*See Notes Below

Step 4. Layer the sweet chaffles, whipped cream and sliced strawberries together. Enjoy!

*The recipe for the keto whipped cream makes at least 4 servings, so feel free to cut the recipe down if desired. Or garnish with fresh berries and a dusting of powdered sugar .

Ingredients

1 egg
1/3 cup shredded mozzarella cheese
1 tbsp. almond flour
1 tbsp. cream cheese
1/2 tbsp. Low carb sweetener
1/4 tsp baking powder
3-4 sliced strawberries, raspberries
Blueberries, Cape gooseberries
Keto Whipped Cream(Optional)
1/2 tsp vanilla extract
1/2 tsp Strawberry extract
1 tsp powder sugar (Optional)

Keto Whipped Cream

1 cup heavy whipping cream
1 tbsp. Low carb sweetener
1/2 tsp vanilla extract





RECIPES

Waffle & Fried Chicken

When one is strapped for time, this can be a go to for a quick easy brunch. Bought or homemade crispy fried chicken and using available ready made pancake or waffle mixes, alternatively use dry ingredients as specified in classic recipe on page 18.

Method:

Step 1: Measure 2 cups of dry mix and pour into a bowl. Add: 1/3 cup of oil and mix into the batter prior to adding other wet ingredients. Add 1/3 cup of buttermilk and 1/3 cup of water.
Mix all ingredients together.
Set aside batter and refrigerate.

Step 2: Coat the chicken and fry or bake (as per instructions*) of your favorite chicken strips or pieces, and set aside.

Step 3: Pre-heat (plug in your waffle maker). Spray your waffle maker with high T° non-stick spray. Close the lid and when the green indicator light comes on, the waffle maker is ready. Pour batter on to hot lower plate. Allow batter to begin to slightly bubble before closing. Be careful not to over flow the plates.

Step 4: Batter will take approximately 2 minutes to fully cook.
Use caution when removing waffles from hot plates.

Step 5: Place waffles and chicken strip/ pieces on a plate. Drizzle waffles and *fried chicken strips/ pieces with your favorite local bee honey or maple syrup.

Ingredients:

2 cups pancake or waffle mix
1/4 cup sugar
1/3 cup oil
1/2 tsp salt
1/3 cup buttermilk
1 tsp Vanilla extract
High T° non-stick spray
1/3 cup water
battered or crumbed chicken
Honey or Maple syrup





RECIPES

Churro Waffles

Serve a stack of Churro Waffles on a plate, sprinkled with sugar and cinnamon. Always served the traditional way with a side of rich dark chocolate sauce to dunk. An anytime firm family favorite.

Method:

Step 1: In a large bowl, mix together flour, salt, baking powder and sugar; set aside. Also at this time you can combine your churro topping and set it aside.

Step 2: Preheat waffle iron.

Step 3: In a separate bowl, beat the eggs. Stir in the milk, butter and vanilla. Pour the milk mixture into the flour mixture; Next fold in three shakes of cinnamon and beat until blended.

Step 4: Next generously spray your waffle maker with non stick cooking spray. Then ladle the batter into the preheated waffle maker, careful not to overfill. Cook the waffles until golden and crisp.

Step 5: Once fully cooked immediately pour melted butter on each side of the waffle and than dip each buttered side into your cinnamon/sugar churro mixture.

Step 6: This waffle is obviously sweet, even without the dulce (sweet) extras.

Ingredients:

1 teaspoon salt
4 teaspoons baking powder
2 tablespoons white sugar
2 eggs
2 cups of all purpose flour
1 1/2 cups warm milk
1/3 cup butter, melted
1 teaspoon vanilla extract
3 shakes of cinnamon

For the churro topping-
1 cup of white sugar
1/4 cup to 1/2 cup of cinnamon
1/2 cup of melted butter





RECIPES

Cinnamon Roll Waffle

Holiday celebrations. Warm and delicious, with all the familiar tastes and aromas of winter and fall. Whip up these delicious cinnamon roll waffles, your family will love you for it.

Method:

Step 1: Add all dry ingredients in a bowl. In separate bowl whisk together buttermilk, eggs, oil and vanilla. Combine dry and wet ingredients together. (set aside in refrigerator)

Step 2: Spray your waffle maker with high T° non-stick spray. Plug in and preheat.

Step 3: When green indicator light comes on the waffle maker is ready. Pour batter on to hot lower plate. Allow batter to begin to slightly bubble. Being careful not to overflow the plates

Step 4: For sugar topping. Mix the brown sugar and cinnamon. Coat the waffles with this mixture when still warm.

Step 5: In a medium, microwave-safe bowl- heat the butter and cream cheese for 30 to 60 seconds; just until melted. Stir until smooth then whisk in vanilla extract and the powdered sugar, use as a drizzle, or on the side as a dip.

Ingredients:

1 and 3/4 cups all purpose flour
2 tbs granulated white sugar
1/4 cup canola oil
1/2 tsp salt
2 cup buttermilk
1 teaspoon baking powder
1/2 teaspoon baking soda
T° non-stick spray
2 large eggs
vanilla extract

Sugar topping;-

3/4 cup packed brown sugar
1 Tablespoon ground cinnamon

Cream cheese topping;-

2 Tablespoons butter
2oz Cream cheese
3/4 Cup powdered sugar
tsp Vanilla extract





RECIPES

Basic Keto Chaffle

Chaffle . Keto, No Carb, No Gluten, Preparation and cooking time combined approximately 13 minutes. Serving portion for 1.

Method:

Step 1: Preheat the waffle maker according to instructions..*Use High T° cooking spray to prevent sticking.

Step 2: In a mixing bowl, mix together egg and shredded cheese.

Step 3: Stir until well combined.

Step 4: Pour the egg and cheese mixture into the waffle maker.
Cook for 3-4 minutes
or until golden brown.

Step 5: Repeat according to amount desired.

Step 6: This basic recipe can be altered by adding desired flavours eg: mashed or shredded fruit or veg.
The ingredients can be incorporated with the ingredients or used whole just as a topping.

Ingredients:

- For Chaffle
1 egg per chaffle
1/2 cup Cheddar cheese, shredded

x2- double up for this wafflemaker

Adding almond / coconut or chickpea flour can extend the quantity.

As well as create a denser Chaffle.





RECIPES

Zucchini Waffles

Zucchini waffles are fluffy on the inside, crispy on the outside, and loaded with the same warm, wonderful flavors as your favorite zucchini bread or zucchini muffins, zucchini waffles.

Method:

Step 1: In a large bowl add and combine the coconut flour, *potato starch, salt, cinnamon, nutmeg, baking soda and mix.

Step 2: In another bowl whisk together the eggs, yogurt, honey, almond milk, vanilla and lemon zest until smooth.

Step 3: Slowly add the wet to the dry and stir until a smooth batter is achieved.

Step 4: Fold in the shredded zucchini and some roughly chopped walnuts.

Step 5: Heat your waffle maker as directed, once hot, add the batter to the waffle maker.

Step 6: Repeat until all the batter is used up.

Top the waffles with the optional toppings and enjoy!

Optional Toppings : Yogurt, walnuts, pecans, coconut cream* and honey .

Ingredients:

1/2 cup coconut flour
2 cup regular or potato or rice flour*
2 tbs cornflour/cornstarch
2 teaspoons baking soda
1 teaspoon kosher salt
3/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 cup raw honey
4 large eggs at room temperature
2 1/2 cups almond milk
1/2 cup plain Greek yogurt*
2 teaspoons vanilla extract
1 cup shredded zucchini patted dry of excess moisture
1 tablespoon lemon zest
1/4 cup roughly chopped walnuts





RECIPES

Rich Chocolate Waffles

Perfect for dessert or as an alternative decadent breakfast treat , for special occasions, Serve hot or cold.

Method:

Step 1: Preheat waffle maker. In a large bowl mix the flour, cocoa powder, sugar, baking powder, and salt.

Step 2: Melt the butter and set aside to cool,

Step 3: Beat the eggs, vanilla extract, and water in a small bowl.

Step 4: Whisk the egg mixture into the dry mixture, then quickly mix in the melted butter. Finally stir in the chocolate chips.

Step 5: Spray the waffle maker with non-stick cooking spray. Pour one-third of the batter into the waffle maker, close and cook for approximately 3 minutes. Lift the lid to check the waffle. It should be fully formed, but soft to the touch.

Step 6: Carefully turn the waffle maker to flip the waffle out. The moment it starts cooling, it will crisp up. Repeat with the remaining batter. Serve as is, with powdered sugar or cream, or "a la mode" with vanilla ice cream and chocolate sauce!

Ingredients:

1 and 1/2 cup all-purpose flour
1/2 cup unsweetened cocoa powder
1 cup granulated sugar
1 teaspoon baking powder
1 teaspoon sea salt
10 tablespoons melted unsalted butter
2 large eggs
2 teaspoons vanilla extract
1/4 cup water
2/3 cups mini chocolate chips



BAKING SUBSTITUTIONS*

DON'T HAVE

USE THIS

Baking Powder 1tsp

Baking Soda 1/4 tsp + Cream of Tartar 1/2 tsp

Cream of Tartar 1tsp

Vinegar or Lemon Juice 2tsp

Corn Syrup 1 Cup

White Sugar 1 and 1/2 tsp + Hot Water 1/3 tsp

Buttermilk 1 Cup

Vinegar or Lemon Juice 1tbsp +
Milk enough to make 1 cup

Heavy Cream 1 Cup

Warm whole milk 3/4 cup +
Warm Melted Butter 1 /3 cup

Evaporated Milk

Whole milk
Simmer & Reduce by 60%

* Please note:

Cooking and Preparation times may differ with different combinations of ingredients

