

Cuisinart®

INSTRUCTION
AND RECIPE
BOOKLET



Waffle Dippers™

DIP-8

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against fire, electrical shock, and injury to persons, **DO NOT IMMERSE CORD, PLUG, OR UNIT** in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Cuisinart Authorized Service Facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may result in fire, electrical shock, or injury to persons.
8. Do not use outdoors.
9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Unplug the unit when finished baking waffles.
12. Do not use appliance for other than intended use.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn control dial to off setting, then remove plug from wall outlet.
15. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL. DO NOT REMOVE THE BASE PANEL. NO USER SERVICEABLE PARTS ARE INSIDE.**

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

NOTICE:

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

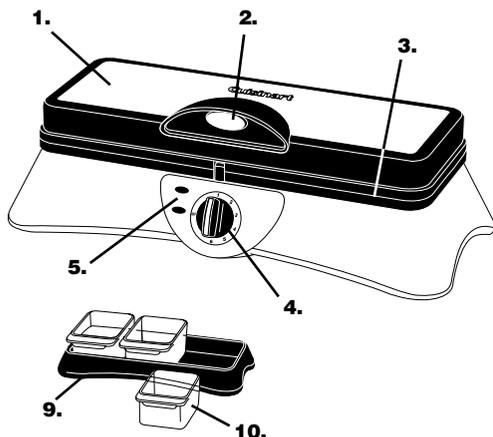
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INTRODUCTION

Cuisinart has always had a flair for fun, and your new Waffle Dippers™ is one of the best examples yet! You'll find everyone coming to breakfast or sitting down for snacks when you bake up these hand-held waffles, eight at a time. They're just the right size to dip into your favorite syrup or fruit sauce, and our microwaveable triple Dipping Station makes dips easy to warm up and serve. Six browning settings let you customize shades for perfect waffles, and indicator lights and an audible tone guarantee yummy results. Plates are nonstick, so heat them up and call the kids!

PARTS AND FEATURES



1. **Housing** – Cool-touch housing with stainless steel insert and embossed Cuisinart logo.
2. **Lid Handle** – Ergonomic design is easy to operate. Push button to release latch and open lid.
3. **Baking Plates** – Die-cast aluminum plates bake eight Belgian waffle sticks perfect for dipping.
4. **Control Dial** – Six adjustable browning settings and OFF position.
5. **Indicator Lights** – Red indicator light signals power on; green indicator light signals when waffle iron is ready to bake and waffles are cooked and ready to eat.

6. **Audible Signal (not shown)** – Signals when waffle iron is ready to bake and waffles are cooked and ready to eat.
7. **Storage (not shown)** – Cord wraps under base and unit stands on back end for storing.
8. **Rubber Feet (not shown)** – Feet keep unit steady and won't mark countertop.
9. **Dipping Station** – Tray holds three removable microwave-safe dipping cups.
10. **Dipping Cups** – Fill with your favorite syrup or jelly and dip your waffle sticks.

BEFORE THE FIRST USE

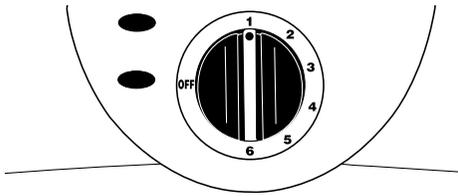
Remove all packaging and any promotional labels or stickers from your waffle iron. Be sure that all parts (listed above, **Parts and Features**) of your new waffle iron have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Before using your Cuisinart® Waffle Dippers™ for the first time, remove all protective paper and wrapping. Wipe housing and waffle plates with a damp cloth to remove any dust from the warehouse or shipping. The dipping station and dipping cups can be washed by hand or in the dishwasher.

Note: This Cuisinart® Waffle Dippers™ has been treated with a special nonstick coating. Before the first use, we suggest you season the grids with cooking spray or oil. If using oil, apply with a paper towel or pastry brush. You may find it helpful to repeat this process before each use of the waffle maker.

OPERATING INSTRUCTIONS

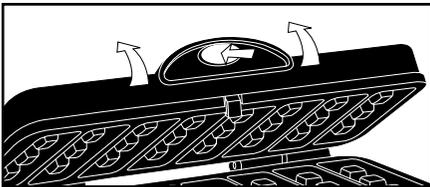
1. Place the closed waffle iron on a clean, flat surface where you intend to bake.
2. Plug the power cord in a standard electrical outlet.
3. Turn the control dial clockwise from the OFF position to the desired browning setting. Setting #1 is for the lightest color waffles and setting #6 is for the darkest color waffles. We recommend using setting #3 or #4 for golden brown waffles.



The red indicator light will turn on to signal power. Allow the waffle iron to preheat. When the waffle iron has reached desired temperature, the green indicator light will turn on and the audible tone will sound. You are now ready to begin baking.

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

4. Lift lid of waffle iron by grasping the handle, pushing in the button and lifting up in one fluid motion. Lid will stay open at 110° position until you lower it.



5. Pour batter across the lower waffle grid. Use a heat-proof spatula to spread batter evenly over the grids. Close the lid. The waffle iron will automatically latch shut when you lower the lid. The green light will turn off but the red light will stay illuminated.
6. Baking time is determined by the browning level that you chose in Step 3. It may take up to 4 minutes to bake your waffle on setting #6.
7. When the waffle sticks are ready to eat, the green light will turn on and the audible tone will sound. Remove waffle sticks by gently loosening the edges with a heat-proof plastic spatula or wooden spatula. Never use metal utensils, as they will damage the nonstick coating.

8. When you are finished baking, turn the control dial counterclockwise to the OFF setting. The red indicator light will turn off. Unplug the power cord from the wall outlet. Allow the waffle iron to cool down completely before handling.

DIPPING STATION



The dipping station is a plastic tray with three removable, translucent dipping cups. Fill the cups with syrup, jelly, peanut butter, chocolate and other favorite dipping sauces for dipping your baked waffle sticks.

The dipping station can go in the microwave if you want your dipping sauces heated. With the filled cups placed in the tray, microwave the dipping station on high for 10 to 15 seconds. When ready, take the dipping station to the table for dipping your waffle sticks. The cups may be removed from the tray.

The dipping station, including tray and cups, can be washed by hand or in the dishwasher on the upper rack.

CLEANING AND CARE

Once you have finished baking, turn the control dial to the OFF position and remove plug from electrical outlet. Leave top lid open so grids begin to cool. Allow waffle iron to cool down completely before handling.

Never take your waffle iron apart for cleaning. Simply brush crumbs from grooves, and absorb any excess cooking oil by wiping with a dry cloth or paper towel.

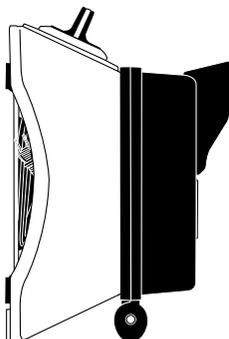
You may clean the grids by wiping with a damp cloth, (be sure waffle iron is unplugged) to prevent staining and sticking from batter or oil buildup. **Be certain grids have cooled completely and waffle iron is unplugged before cleaning.** If batter adheres to plates, simply pour a little cooking oil onto the baked

batter and let stand approximately 5 minutes, thus allowing batter to soften for easy removal.

The dipping station and dipping cups can be washed by hand or in the dishwasher.

To clean exterior, wipe with a soft dry cloth. NEVER use an abrasive cleanser or harsh pad.

NEVER IMMERSE CORD, PLUG OR UNIT IN WATER OR OTHER LIQUID.



STORAGE

Store with cord wrapped securely under base.

For compact storage, stand waffle iron upright on back end with control panel facing up. The waffle iron has been designed with a special latching feature so lid stays closed during storage.

TIPS FOR MAKING PERFECT WAFFLES

We recommend setting #3 to 4 when using commercial pancake/waffle mixes.

We recommend setting #3 to 4 for most homemade (from scratch) waffle recipes.

If you prefer crisper, darker waffles, increase the browning control. For lighter waffles, decrease the browning control.

For evenly filled waffles, pour the batter into the center of the lower grid and spread out evenly to the edges. The entire lower grid should be filled.

For best results, we recommend using $\frac{3}{4}$ cup batter to fill the entire lower grid.

Waffles taste best when made to order, but baked waffles may be kept warm in a 200° F oven. Place in a baking pan or wrap in foil while in the oven. Waffles wrapped in foil may lose their crispiness.

Baked waffles may be frozen. Allow to cool completely, then place in plastic food storage bag. Use waxed paper to keep waffles

separated. Reheat in a Cuisinart® toaster or toaster oven when ready to use.

Serve savory-flavored waffle sticks in place of bread or muffins to accompany soup or chili.

Add fresh or frozen thawed berries, finely diced ($\frac{1}{8}$ inch) fruits – apples, pears, peaches, finely chopped nuts, or 1 mashed banana to Basic Waffles, Honey Whole Wheat Waffles, or Waffle Mix Waffle Sticks.

RECIPES

BASIC WAFFLE STICKS

Makes 8 servings (32 waffle sticks)

- 2 cups all-purpose flour**
- 2 tablespoons granulated sugar**
- 1 tablespoon baking powder**
- $\frac{1}{2}$ teaspoon baking soda**
- $\frac{1}{2}$ teaspoon salt**
- 1 $\frac{1}{2}$ cups lowfat milk**
- 6 tablespoons vegetable oil**
- 1 large egg**
- 1 large egg white**

Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter rest 5 minutes before using. Preheat your Cuisinart® Waffle Dippers™ on setting #3.

When preheated, green indicator light will illuminate. Pour about 1 cup of batter onto the center of the lower grid; spread batter using a heat-proof spatula to within $\frac{1}{2}$ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When green indicator light turns on again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. Break apart into individual waffle sticks and serve hot.

Fruit-Flavored Waffle Sticks:

Add $\frac{1}{2}$ to $\frac{3}{4}$ cup of blueberries, finely diced apples, pears or peaches to batter before baking.

Chocolate Chip Waffle Sticks:

Add $\frac{1}{2}$ cup mini chocolate morsels to batter before baking.

Dipping Sauce Suggestions:

Basic Waffle Sticks are great with any of the suggested dipping sauces or spreads.

Nutritional information per serving:

Calories 258 (43% from fat) • carb. 30g • pro. 7g • fat 12g • sat. fat 2g • chol. 31mg • sod. 348mg • calc. 85mg • fiber 1g

HONEY WHEAT WAFFLE STICKS

Makes 8 servings (32 waffle sticks)

- 1½ cups all-purpose flour
- ¾ cup whole wheat flour
- 2 tablespoons honey
- 1 tablespoon baking powder
- ½ teaspoon salt
- 2 cups lowfat milk
- 6 tablespoons vegetable oil
- 1 large egg
- 1 large egg white

Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter rest 5 minutes before using. Preheat your Cuisinart® Waffle Dippers™ on setting #3.

When preheated, the green indicator light will illuminate. Pour about 1 cup of batter onto the center of the lower grid; spread batter using a heat-proof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When green indicator turns on again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. Break apart into individual waffle sticks and serve hot.

Nutty Honey Wheat Waffle Sticks:

Add ½ cup finely chopped nuts (walnuts, almonds, pecans, peanuts, hazelnuts) to batter before baking.

Dipping Sauce Suggestions:

Honey Wheat Waffle Sticks are great with any of the suggested dipping sauces or spreads.

Nutritional information per waffle:

Calories 261 (43% from fat) • carb. 29g • pro. 8g • fat 12g • sat. fat 2g • chol. 31 mg • sod. 285mg • calc. 98mg • fiber 2g

CINNAMON BROWN SUGAR WAFFLE STICKS

Makes 8 servings (32 waffle sticks)

- 3 tablespoons packed light brown sugar
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 2 teaspoons ground cinnamon
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1¼ cups lowfat milk
- 6 tablespoons vegetable oil
- 1 large egg, lightly beaten
- 2 large egg whites, lightly beaten

Crumble the brown sugar to remove all lumps and place in a medium mixing bowl with the flour, baking powder, cinnamon, baking soda, and salt. Add the milk, oil, and egg whites; stir until blended and smooth. Let batter rest 5 minutes before using. Preheat your Cuisinart® Waffle Dippers™ between setting #3 and setting #4.

When preheated, the green indicator light will illuminate. Pour about 1 cup batter onto the center of the lower grid; spread batter using a heat-proof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron– green indicator light will turn off. When green indicator light turns on again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. Break apart into individual waffle sticks and serve hot.

Dipping Sauce Suggestions:

Warmed maple syrup, peanut butter, apple butter, pumpkin butter, or fruit-flavored yogurt for dipping.

Nutritional information per serving (4 waffle sticks):

Calories 269 (41% from fat) • carb. 33g • pro. 7g • fat 12g • sat. fat 2g • chol. 31mg • sod. 357mg • calc. 97mg • fiber 1g

OATMEAL RAISIN WAFFLE STICKS

Makes 8 servings (32 waffle sticks)

- 1 cup oatmeal (regular rolled oats, not quick oats)
- 1 cup lowfat milk
- 4 tablespoons packed light brown sugar
- 1½ cups all-purpose flour
- 2 teaspoons ground cinnamon

- 1½ **teaspoons baking powder**
- 1 **teaspoon baking soda**
- ½ **teaspoon salt**
- 1 **cup lowfat plain yogurt**
- 1 **large egg**
- 1 **large egg white**
- 6 **tablespoons vegetable oil**
(**you may substitute unsalted butter, melted and cooled**)
- 1 **teaspoon vanilla extract**
- ¾ **cup raisins**

Place oatmeal and milk in a small bowl and stir; let oatmeal soak for 5 to 10 minutes.

Crumble the brown sugar to remove any lumps and place in a medium bowl with flour, reserved oatmeal mixture, cinnamon, baking powder, baking soda, and salt. Stir to blend. Add yogurt, egg and egg whites, oil, and vanilla. Stir until well blended and smooth. Stir in raisins. Let batter rest 5 minutes before using. Preheat your Cuisinart® Waffle Dippers™ on setting #3.

When preheated, green indicator light will illuminate. Pour about 1 cup of the batter onto the lower grid; spread batter using a heat-proof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When green indicator light turns on again, waffle is ready. Open lid and remove baked waffle. Repeat with remaining batter. For best results, serve immediately. Break apart into individual waffle sticks and serve hot.

Dipping Sauce Suggestions:

Warmed maple syrup, fruit flavor syrup, apple butter, strawberry jam.

Nutritional information per serving (4 waffle sticks):
Calories 321 (35% from fat) • carb. 45g • pro. 8g • fat 13g • sat. fat 2g • chol. 31mg • sod. 384mg • calc. 128mg • fiber 2g

PEANUT BUTTER WAFFLE STICKS

Makes 8 servings (32 waffle sticks)

- 6 **tablespoons brown sugar**
- 1½ **cup flour**
- 2¼ **teaspoons baking powder**
- ¾ **teaspoon salt**
- 9 **tablespoons peanut butter**
- ½ **cup butter, melted**
- 1½ **cups lowfat milk**
- 2 **large eggs**
- 1 **large egg white**

Crumble the brown sugar to remove any lumps and place in a medium bowl with flour, baking powder, and salt. Stir to blend. Place peanut butter and butter in a second bowl and stir until smooth and creamy. Add milk, egg and egg white; stir until smooth. Stir liquid mixture into dry mixture and whisk until smooth. Let batter rest 5 minutes before using. Preheat your Cuisinart® Waffle Dippers™ between setting #3 and setting #4.

When preheated, green indicator light will illuminate. Pour about 1 cup of batter onto the lower grid; spread batter using a heat-proof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When green indicator light turns on again, waffle is ready. Open lid and remove baked waffle. Repeat with remaining batter. For best results, serve immediately. Break apart into individual waffle sticks and serve hot.

Dipping Sauce Suggestions:

Warmed grape or strawberry jam or jelly, warm chocolate sauce.

Nutritional information per serving (4 waffle sticks):
Calories 334 (50% from fat) • carb. 31g • pro. 11g • fat 19g • sat. fat 8g • chol. 77mg • sod. 318mg • calc. 95mg • fiber 1g

CHOCOLATE BROWNIE WAFFLE STICKS

Makes 6 servings (24 waffle sticks)

- 1 **cup all-purpose flour**
- 3 **tablespoons granulated sugar**
- 3 **tablespoons packed brown sugar**
- ½ **cup unsweetened cocoa powder**
- 1½ **teaspoons baking powder**
- ¼ **teaspoon baking soda**
- ¼ **teaspoon salt**
- 1 **teaspoon cinnamon**
- 1 **large egg**
- 1 **large egg white**
- 1 **cup lowfat milk**
- 1 **teaspoon vanilla extract**
- 4 **tablespoons unsalted butter, melted, cooled slightly**

Place the flour, both sugars, cocoa powder, baking powder, baking soda, salt, and cinnamon in a medium bowl; stir with a whisk to blend. Place egg and egg white in a medium bowl; whisk until smooth. Add the milk and vanilla extract; stir with whisk until well blended

and smooth. Add liquid mixture to dry mixture, whisk until smooth. Stir in melted butter. Let batter stand 5 minutes. Preheat Cuisinart® Waffle Dippers™ on setting #3.

When preheated, green indicator light will illuminate. Pour about 1 cup batter onto center of lower grid; spread batter evenly. Close waffle iron – green indicator light will turn off. When green indicator light turns on again, waffle is ready. Remove waffle using a heat-proof plastic spatula. Repeat with remaining batter. For best results, serve immediately. Break apart into individual waffle sticks and serve hot. You may keep waffle sticks warm until ready to serve in a 200° F oven.

Double Chocolate Brownie Waffle Sticks:
Add ½ cup mini chocolate morsels to the flour mixture; complete recipe as directed.

Dipping Sauce Suggestions:
Warm fruit flavored syrups – particularly cherry or raspberry, warm chocolate sauce, warm marshmallow or caramel sauce.

Chocolate Brownie Waffle Sticks may also be served with ice cream.

*Nutritional information per serving (4 waffle sticks):
Calories 342 (40% from fat) • carb. 46g • pro. 6g •
fat 15g • sat. fat 9g • chol. 59mg • sod. 261mg •
calc. 84mg • fiber 5g*

CHOCOLATE CHIP GRAHAM CRACKER COOKIE WAFFLE STICKS

Makes 8 servings (32 waffle sticks)

2 tablespoons packed brown sugar
1½ cups all-purpose flour
¾ cup graham cracker crumbs
1 tablespoon baking powder
¼ teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon salt
¾ cup mini chocolate morsels
1 large egg
2 large egg whites
1½ cups lowfat milk
6 tablespoons vegetable oil
1 teaspoon vanilla extract

Crumble brown sugar to remove all lumps into a large mixing bowl. Add flour, cracker crumbs, baking powder, baking soda, cinnamon, and

salt. Stir in chocolate morsels. Place egg and egg whites in a medium bowl and mix until smooth. Stir in milk, vegetable oil and vanilla extract. Add the liquid mixture to the dry mixture and stir until blended and smooth. Let batter rest 5 minutes before using. Preheat the Cuisinart® Waffle Dippers™ on setting #3.

When preheated, green indicator light will illuminate. Pour about 1 cup batter onto the center of the lower grid; spread batter using a heat-proof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When green indicator light turns on again, waffle sticks are ready. Open lid and carefully remove baked waffle sticks. Repeat with remaining batter. For best results, serve immediately. Break apart into individual waffle sticks and serve hot.

Dipping Sauce suggestions:
Warm fruit flavored syrups, warm berry jams, jellies or preserves, fruit flavored yogurt.

*Nutritional information per serving (4 waffle sticks):
Calories 364 (47% from fat) • carb. 42g • pro. 6g •
fat 19g • sat. fat 5g • chol. 31mg • sod. 362mg •
calc. 90mg • fiber 4g*

BANANA GRANOLA WAFFLE STICKS

Makes 8 servings (32 waffle sticks)

1½ cups all-purpose flour
2¼ teaspoons baking powder
¼ teaspoon baking soda
¼ teaspoon salt
¼ cup mashed, very ripe banana
 (1-2 bananas)
1 cup lowfat milk
½ cup lowfat sour cream
5 tablespoons vegetable oil
1 large egg
1 large egg white
1 teaspoon vanilla extract
1 cup granola (use your favorite flavor,
 chop nuts if they appear to be large)

Place flour, baking powder, baking soda and salt in a large mixing bowl and stir to combine. Place mashed banana, milk, sour cream, vegetable oil, egg, egg white, and vanilla in a medium bowl. Stir until blended and smooth. Stir into dry mixture. Let batter rest 5 minutes

before using. Preheat your Cuisinart® Waffle Dippers™ on setting #3.

When preheated, green indicator light will illuminate. Stir granola into batter. Pour about 1 cup batter onto center of the lower grid; spread batter using a heat-proof spatula to within ½ inch of the edge of the grid. Sprinkle batter with about 1½ tablespoons granola. Close lid of waffle iron – green indicator light will illuminate. When green indicator light turns on again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. Break apart into individual waffle sticks and serve hot.

Dipping Sauce Suggestions:

Warm maple syrup, fruit flavored syrup, warm honey.

Nutritional information per serving (4 waffle sticks):
Calories 294 (40% from fat) • carb. 38g • pro. 79g •
fat 13g • sat. fat 2g • chol. 35mg • sod. 228mg •
calc. 74mg • fiber 2g

SAVORY CHEDDAR CORNMEAL WAFFLE STICKS

Makes 8 servings (32 waffle sticks)

- 1½ cups all-purpose flour
- 1 cup cornmeal (yellow or white)
- 1 tablespoon granulated sugar
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 3 ounces shredded lowfat sharp Cheddar cheese (about ¾ cup)
- 1½ cups lowfat milk
- 6 tablespoons vegetable oil
- 1 large egg
- 1 large egg white
- 3-5 drops hot sauce, such as *Tabasco® (optional)

Place flour, cornmeal, sugar, baking powder, baking soda, and salt in a large mixing bowl; stir to combine. Add shredded Cheddar; stir. Place the milk, oil, eggs, and hot sauce in a separate bowl; stir with a whisk to blend. Add to the dry ingredients and stir until smooth. Let batter rest 5 minutes before using. Preheat your Cuisinart® Waffle Dippers™ on setting #3.

When preheated, green indicator light will illuminate. Pour about 1 cup batter onto center

of lower grid; spread batter using a heat-proof spatula to within ½ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When green indicator light turns on again, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. Break apart into individual waffle sticks and serve hot.

Serve Cheddar Cornmeal Waffle Sticks along with soups or chili. Add bacon or chives for a change.

Nutritional information per serving (4 waffle sticks):
Calories 297 (42% from fat) • carb. 34g • pro. 10g •
fat 14g • sat. fat 3g • chol. 37mg • sod. 433mg •
calc. 259mg • fiber 2g

*Tabasco® is a registered trademark owned by the McIlhenney Co.

WAFFLE STICKS MIX

Having a batch of this mix on hand will allow you to make waffle sticks anytime you want – from one strip of 8 sticks – or many strips. Just keep mix in your pantry and pull out when you want to prepare waffles. Prepare as much or as little of the mix as needed. Our version is much healthier than most purchased versions too, as it does not contain any hydrogenated fats or preservatives.

Makes 7 cups of mix (112 waffle sticks)

- 5 cups unbleached all-purpose flour
- 1 cup wheat germ (regular or honey crunch)
- 1 cup buttermilk powder
- 3 tablespoons granulated sugar
- 3 tablespoons baking powder
- 2¼ teaspoons salt
- 2½ teaspoons baking soda

Combine all ingredients in a large bowl. Use a whisk to combine thoroughly. Store in a resealable airtight container until ready to use.

Nutritional information per 2 servings
(½ cup mix, unprepared):
Calories 319 (8% from fat) • carb. 58g • pro. 16g •
fat 3g • sat. fat 1g • chol. 8mg • sod. 976mg •
calc. 150mg • fiber 4g

WAFFLE MIX WAFFLE STICKS

Makes 2 servings (8 waffle sticks)

- $\frac{1}{2}$ **cup Waffle Sticks Mix**
- $\frac{1}{8}$ **cup lowfat milk**
- $\frac{1}{2}$ **large egg, beaten until smooth (2 tablespoons) – can use liquid egg substitute or pasteurized liquid eggs**
- $1\frac{1}{2}$ **teaspoons vegetable oil**

Place all the ingredients in a small bowl. Stir with a whisk until smooth. Let batter stand 2-3 minutes before using. Preheat the Cuisinart® Waffle Dippers™ on Setting #3.

When preheated, green indicator light will illuminate. Pour about 7 cups of batter evenly onto the center of lower grid; spread batter using a heat-proof spatula to within $\frac{1}{8}$ inch of the edge of the grid. Close lid of waffle iron – green indicator light will turn off. When green indicator light turns on again, waffle is ready. Open lid and carefully remove baked waffle sticks. Break apart into individual waffle sticks and serve hot.

Dipping Sauce Suggestions:

Waffle Stick Mix Waffle Sticks are good with any of the suggested sauces or spreads.

*Nutritional information per serving (4 waffle sticks):
Calories 206 (29% from fat) • carb. 27g • pro. 10g •
at 8g • sat. fat 2g • chol. 59mg • sod. 450mg •
calc. 128mg • fiber 2g*

WAFFLE STICK-WICHES

Makes 4 servings (8 Waffle Stick-wiches)

- 8 slices good quality white or whole-wheat sandwich bread (firm, not soft crumb)**
- 2 tablespoons unsalted butter, at room temperature**
- 4 ounces Swiss, Muenster, Cheddar or American cheese**

Cut crusts from bread so that the slices are 3 inches wide and 4 inches long. Spread one side of each slice of bread with $\frac{1}{4}$ teaspoon of the softened butter. Place 4 slices of bread buttered side down. Trim cheese to fit bread, about $\frac{1}{8}$ inch from each edge, top each slice of bread with $\frac{1}{4}$ of the cheese. Top with remaining buttered bread slices, buttered side up.

Preheat the Cuisinart® Waffle Dippers™ on setting #3. When preheated, green indicator light will illuminate. Arrange the sandwiches side by side on the lower grid. Close lid and bake until green light comes back on, $2\frac{1}{2}$ to 3 minutes. Remove Waffle Stick-wiches and break into individual sticks. Let cool slightly and serve with Honey Mustard Dipping Sauce or your own personal favorite sandwich sauce.

*Nutritional information per serving (2 waffle Stick-wiches):
Calories 256 (43% from fat) • carb. 23g • pro. 14g •
fat 12g • sat. fat 7g • chol. 31mg • sod. 274mg •
calc. 355mg • fiber 1g*

Honey Mustard Dipping Sauce:

Makes $\frac{1}{2}$ cup

- $\frac{1}{4}$ **cup honey**
- $\frac{1}{4}$ **cup Dijon-style mustard**

Place honey and mustard in a small bowl. Stir until smooth. (May also be mixed in a Cuisinart® Mini-Prep® Processor.) Keep unused portions covered and refrigerated.

*Nutritional information per serving (1 tablespoon):
Calories 40 (0% from fat) • carb. 11g • pro. 0g •
fat 0g • sat. fat 0g • chol. 0mg • sod. 181mg •
calc. 1mg • fiber 0g*

DIPPING SAUCE SUGGESTIONS

Waffle Sticks may be served buttered or unbuttered, with or without sauces for dipping. They may also be spread with peanut butter or other nut butters, whipped honey, cream cheese, or a chocolate nut spread such as Nutella®.

Jams, jellies, preserves, and syrups can be warmed before serving for dipping. Take care not to overheat, as the sugars in these items can cause burns.

For dipping waffle sticks we suggest the following:

Chocolate Sauce
Caramel Sauce
Marshmallow Sauce

Jams, Jellies, Preserves – grape; strawberry; seedless blueberry, blackberry, raspberry; apricot; marmalade; apple or pumpkin butter. These are best for dippers when heated to a warm, syrupy consistency.

Syrups/Honeys – maple or fruit flavored syrups, honey. These are best for dipping waffle sticks when heated to warm.

Fruit flavored yogurts – Waffle sticks may be dipped into fruit flavored yogurt for an easy, healthy dipping sauce.

Applesauce or fruit purées (sweetened to taste) – Warm applesauce or purée slightly for a dipping sauce.

WARRANTY

Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Waffle Dippers™ which was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Waffle Dippers™ will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card is not a condition of this warranty and does not eliminate the need for the consumer to maintain the original proof of purchase. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Waffle Dippers™ should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Customer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for

shipping instructions.) Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order.

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Please be sure to include your return address, daytime phone number, description of the product defect, product model # (located on bottom of product), original date of purchase, and any other information pertinent to the product's return. Your Cuisinart® Waffle Dippers™ has been manufactured to the strictest specifications and has been designed for use only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by accessories, replacement parts or repair service other than those authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so they may not apply to you.

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