

# Cuisinart®

## INSTRUCTION AND RECIPE BOOKLET



**Cuisinart® Vertical Waffle Maker**

**WAF-V100C**

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 taken, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles and dials.
3. To protect against fire, electric shock, and injury to persons, **DO NOT IMMERSER CORD, PLUG, OR UNIT** in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities.
5. Unplug from outlet when not in use and before cleaning. Allow to cool 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, electric 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. Do not use appliance for other than its intended use.
12. Always unplug the unit when finished baking waffles.
13. To safely disconnect power at any time, remove the plug from the outlet.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

15. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL. NO USER-SERVICEABLE PARTS ARE INSIDE.**
16. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
17. This appliance must be operated only in the closed position.

## 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. Extension cords 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 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

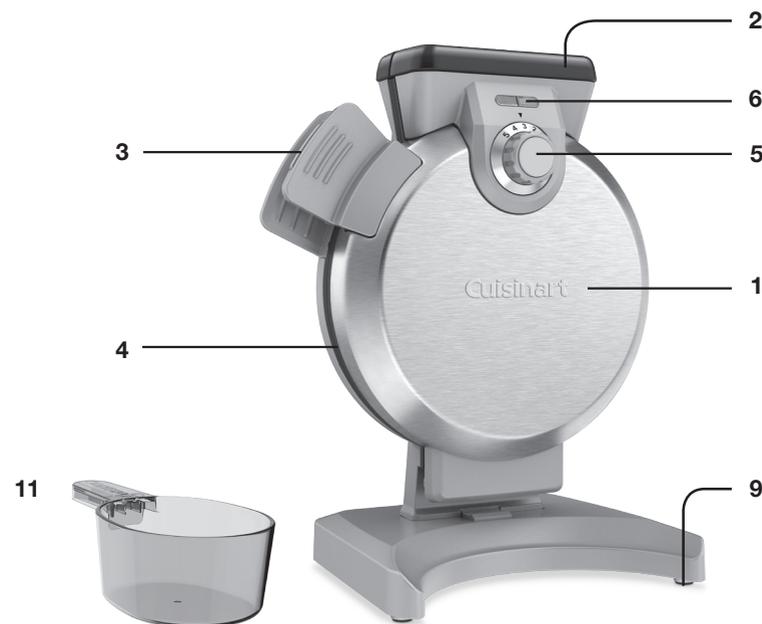
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify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

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## PARTS AND FEATURES

1. **Housing** – Brushed stainless steel with embossed Cuisinart logo.
2. **Fill Spout** – Makes adding batter easy and mess free.
3. **Stay-Cool Latch** – Releases front plate to remove waffle, locks to securely close unit.
4. **Nonstick Baking Plates** – Die-cast aluminum plates bake a large, round, four-sectioned, deep-pocketed Belgian waffle.
5. **Browning Control** – Temperature knob offers 5 shade levels.
6. **Indicator Lights** – Red indicator light signals power ON; green indicator light signals when waffle maker is ready to bake and when waffle is ready to eat.
7. **Audible Signal (not shown)** – 5 beeps sound when waffle maker is ready to bake, and when waffle is fully cooked and ready to eat.
8. **Cord Storage (not shown)** – Cord wraps around the base stand of the unit. Closed waffle maker stands upright for compact storage.
9. **Rubber Feet** – Feet keep unit stable and will not mark countertop.
10. **BPA Free (not shown)** – All materials that come in contact with food are BPA free.
11. **Measuring Cup (colour may vary)** – Makes it clean and easy to pour just the right amount of batter into the spout. It measures about 1 standard cup. The cup conveniently rests on the inside of a batter bowl.



## BEFORE THE FIRST USE

Remove all packaging and any promotional labels or stickers from your waffle maker. Be sure that all parts (listed in **Parts and Features**) of your new waffle maker 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® Vertical Waffle Maker for the first time, wipe housing and baking plates with a damp cloth to remove any dust from the warehouse or shipping.

**NOTE:** The Cuisinart® Vertical Waffle Maker has been treated with a special nonstick coating. Should you experience any sticking, slightly increase temperature setting until the waffle releases, then continue making waffles at desired setting.

## OPERATING INSTRUCTIONS

1. Stand the closed waffle maker up on a clean, flat surface where you intend to use it.

**NOTE:** Be sure the front legs of the unit are set back at least 6 inches from the edge of the countertop or table.



2. Plug the power cord into a standard electrical outlet. The red indicator light will turn on to signal that the power is ON, and the unit will begin to heat up. **NOTE:** The first time you use your waffle maker, it may have a slight odour and may smoke a bit.

This is normal for appliances with nonstick surfaces.

3. Adjust the temperature knob to the desired browning setting – select #1 for the lightest shade of waffle and #5 for the darkest shade. We recommend setting #3 for a golden brown waffle.



4. Once the waffle maker has reached the desired temperature, the green indicator light will turn on and 5 beeps will sound.
5. Using the measuring cup provided, pour batter into the fill spout on the top of the waffle maker. The amount of batter will vary slightly depending on the thickness of the batter. Check tips and hints or the provided recipe for the right amount.

**NOTE:** During baking, you may notice steam rising from the fill spout. This is normal and is actually necessary to produce the waffle's crispy exterior and moist interior.



6. Baking time is determined by the browning level that you chose in Step 3. Normal baking time for Shade #3 is about 3 minutes, but depending on your waffle recipe, that may vary. Lighter shades take a little less time; darker shades a little more.
7. When the waffle is ready, the green light will turn on and 5 beeps will sound. Open the waffle maker by pressing the stay-cool latch on the side of the unit, and use the latch to carefully lower the front plate. **BE CAREFUL** not to touch the hot plate.



8. Remove the waffle by gently loosening an edge with a heatproof plastic spatula, wooden spatula or nonstick coated tongs. Never use metal utensils, which will damage the nonstick coating.



9. Once cooked waffle is removed, carefully close the unit by bringing the stay-cool latch up to the top plate. Make sure unit is properly latched before proceeding. You will

hear a “click,” letting you know it is securely closed. You can now proceed with cooking the next waffle.



10. When you are finished baking, turn the temperature knob to the lowest setting and unplug the power cord from the wall outlet. Allow the waffle maker to cool completely before handling.



## CLEANING, CARE AND MAINTENANCE

The waffle maker must be unplugged and completely cool before cleaning or storing. Leaving the front cover open will allow hot grids to cool more quickly.

To clean, simply brush crumbs from grooves or wipe with a dry cloth or paper towel.

You may also clean the grids by wiping with a damp cloth to prevent staining and sticking from batter or oil buildup.

**Be certain grids have cooled completely before cleaning.** If batter adheres to plates, simply pour a little cooking oil onto the baked-

on batter and let stand for about 5 minutes. This will soften the batter for easy removal.

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

**NEVER IMMERSER CORD, PLUG OR UNIT IN WATER OR OTHER LIQUIDS.**

**Maintenance:** Any other servicing should be performed by an authorized service representative.

## STORAGE

The vertical design provides ultra-compact storage. Cord wraps around the base stand of the unit.

## TIPS TO MAKE PERFECT WAFFLES

- Setting #1 will produce the lightest colour waffles. Setting #5 will produce the darkest colour waffles. Experiment to determine which setting produces the best waffle color for you. We recommend setting #3 for golden brown waffles.
- We recommend using the provided measuring cup. Depending on the thickness of the batter, you may be using between  $\frac{3}{4}$  and 1 cup (175 ml and 250 ml) of batter per waffle. Always pour less rather than more, as batter tends to expand while cooking.
- Do not overfill the waffle maker – it should not be filled to the top of the waffle grid. Always use the provided measuring cup as a guide.
- Most batters should be poured through the fill spout in a steady stream. Thicker batters, however, should be added a bit more carefully, being sure that the batter in the spout drips into the waffle grid before adding more.
- Batters should be whisked well to be sure there are no lumps. If the batter is not flowing easily through the spout, it is too thick. Either whisk to a smoother batter, or

add additional liquid, 1 tablespoon (15 ml) at a time.

- Excess batter will rise into the fill spout creating an extra piece. This extra piece may be easily removed for serving.



- Looking for an easy way to add your favourite flavours? Substitute a small amount of the flour for your favourite finely ground nuts (pecans, walnuts, almonds, etc.). Do you prefer sweet berries? Swirl up to  $\frac{1}{4}$  cup (60 ml) of a fruit jam into the prepared waffle batter prior to cooking. Not only will the waffles taste delicious, but they will also have a beautiful colour to them.
- If adding mix-ins to the batter, they should not be any larger than a mini chocolate chip.
- Waffles are best when made to order, but baked waffles may be kept warm in a 200°F (95°C) oven. Place them on a rack fitted into a baking pan or loosely cover in foil while in the oven.
- Baked waffles may be frozen. Allow to cool completely, then wrap well in plastic wrap and place in a plastic food storage bag. Use waxed paper to keep waffles separated. Reheat in a toaster or toaster oven when ready to eat. Waffles can be stored in the freezer for up to 2 months.
- The provided measuring cup rests neatly on the inside of the batter bowl for clean countertops.

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## Buttermilk Waffles

Fresh, homemade waffles make breakfast a special occasion. Freeze the extras to use when time is short.

Makes 6 waffles

- 2 cups (500 ml) unbleached, all-purpose flour**
- 2 tablespoons (30 ml) yellow cornmeal**
- 2 tablespoons (30 ml) granulated sugar**
- $\frac{3}{4}$  teaspoon (3.75 ml) baking soda**
- $\frac{3}{4}$  teaspoon (3.75 ml) kosher salt**
- 2½ cups (625 ml) buttermilk**
- 3 large eggs**
- 1 teaspoon (5 ml) pure vanilla extract**
- $\frac{2}{3}$  cup (150 ml) vegetable oil**

1. Combine dry ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the remaining ingredients and whisk to combine. Add the liquid ingredients to the dry and whisk until smooth.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

*Nutritional information per waffle:*  
 Calories 460 (55% from fat) • carb. 41g • sugars 9g  
 • pro. 11g • fat 28g • sat. fat 4g • chol. 99mg  
 • sod. 475mg • calc. 139mg • fiber 1g

## Belgian Waffles

Whipped egg whites make these waffles light, fluffy and irresistible.

Makes 5 waffles

- 2 cups (500 ml) unbleached, all-purpose flour**
- 2 tablespoons (30 ml) yellow cornmeal**
- $\frac{3}{4}$  teaspoon (3.75 ml) kosher salt**

- 1/2 **teaspoon (2.5 ml) baking soda**
- 2 large eggs, separated**
- 2 1/2 cups (625 ml) buttermilk**
- 1/4 **cup (60 ml) vegetable oil**
- 1/2 **teaspoon (5 ml) pure vanilla extract**
- Pinch cream of tartar**

1. Combine the first four ingredients in a large mixing bowl; whisk until well blended.
2. In either a large measuring cup or separate mixing bowl, combine the egg yolks, buttermilk, oil and vanilla extract and whisk until well combined. Add the liquid ingredients to the dry and whisk until smooth.
3. Put the egg whites and cream of tartar into a separate, clean, large bowl. Using either a whisk or a hand mixer fitted with a whisk attachment, whip to medium peaks. Using a large spatula, add the whipped whites to the rest of the batter and fold to combine – be sure there are no lumps of egg white in the batter. If necessary, whisk to smooth batter.
4. Preheat the waffle maker to desired setting (a tone will sound when preheated).
5. Slowly pour a full cup of batter through the top of the spout, being sure to allow the batter to flow into the waffle maker and not filling the spout with batter all at once. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

*Nutritional information per waffle:*  
*Calories 345 (36% from fat) • carb. 43g • sugars 6g*  
*• pro. 12g • fat 14g • sat. fat 2g • chol. 79mg*  
*• sod. 625mg • calc. 153mg • fiber 1g*

## Multigrain Waffles

A great mix of whole grains and healthy oils. Skip the sugary syrups and top with fresh fruit.

Makes 4 waffles

- 1 cup (250 ml) whole-wheat flour**
- 1/2 **cup (125 ml) unbleached, all-purpose flour**
- 1/4 **cup (60 ml) almond meal**
- 1/4 **cup (60 ml) wheat germ**

- 1 teaspoon (5 ml) baking powder**
- 1/2 **teaspoon (2.5 ml) kosher salt**
- 1/2 **teaspoon (2.5 ml) ground cinnamon**
- 1/4 **teaspoon (4 ml) baking soda**
- 2 cups (500 ml) dairy-free milk (may substitute low-fat or fat-free)**
- 2 teaspoons (10 ml) distilled white vinegar**
- 2 large eggs**
- 2 tablespoons (30 ml) pure maple syrup**
- 1 teaspoon (5 ml) pure vanilla extract**
- 1/4 **cup (60 ml) vegetable oil**
- 2 tablespoons (30 ml) flaxseed oil**

1. Combine dry ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or a separate mixing bowl, combine the remaining ingredients and whisk until well combined. Add the liquid ingredients to dry and whisk until smooth.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

*Nutritional information per waffle:*  
*Calories 524 (49% from fat) • carb. 56g • sugars 14g*  
*• pro. 13g • fat 29g • sat. fat 3g • chol. 93mg*  
*• sod. 519mg • calc. 187mg • fiber 6g*

## Buckwheat Waffles

Buckwheat imparts a natural nutty flavour to these waffles.

Makes 6 waffles

- 1 1/2 **cups (375 ml) unbleached, all-purpose flour**
- 1/2 **cup (125 ml) buckwheat flour**
- 2 tablespoons (30 ml) yellow cornmeal**
- 2 tablespoons (30 ml) granulated sugar**
- 3/4 **teaspoon (3.75 ml) baking soda**
- 3/4 **teaspoon (3.75 ml) kosher salt**
- 2 1/2 **cups (625 ml) buttermilk**
- 3 large eggs**
- 1 teaspoon (5 ml) pure vanilla extract**

- 2/3 **cup (150 ml) vegetable oil**

1. Combine dry ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the remaining ingredients and whisk to combine. Add the liquid ingredients to the dry and whisk until smooth.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

*Nutritional information per waffle:*  
*Calories 455 (56% from fat) • carb. 38g • sugars 10g*  
*• pro. 11g • fat 29g • sat. fat 4g • chol. 99mg*  
*• sod. 530mg • calc. 139mg • fiber 2g*

## Lemon-Poppy Seed Waffles

These waffles are simply our Buttermilk Waffles with a few added ingredients. They are fresh and sweet – perfect when paired with warm maple syrup.

Makes 6 waffles

- 2 cups (500 ml) unbleached, all-purpose flour**
- 2 tablespoons (30 ml) yellow cornmeal**
- 2 tablespoons (30 ml) granulated sugar**
- 1 tablespoon (15 ml) poppy seeds**
- 3/4 **teaspoon (3.75 ml) baking soda**
- 3/4 **teaspoon (3.75 ml) kosher salt**
- 2 1/2 **cups (625 ml) buttermilk**
- 2 large eggs**
- 1 tablespoon (15 ml) grated lemon zest**
- 1 teaspoon (5 ml) fresh lemon juice**
- 1 teaspoon (5 ml) pure vanilla extract**
- 2/3 **cup (150 ml) vegetable oil**

1. Combine all dry ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the remaining ingredients and whisk to combine. Add the liquid ingredients to the dry and whisk until smooth.

2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour a scant cup (250 ml) of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

*Nutritional information per waffle:*  
*Calories 456 (55% from fat) • carb. 41g • sugars 9g*  
*• pro. 10g • fat 28g • sat. fat 4g • chol. 68mg • sod. 464mg • calc. 157mg • fiber 1g*

## Ricotta-Raspberry Waffles

The addition of ricotta to the batter make these waffles lighter in taste. We find that raspberry is a great partner to ricotta, but almost any fruit jam will work—use your favourite.

Makes 6 waffles

- 2 cups (500 ml) unbleached, all-purpose flour**
- 2 tablespoons (30 ml) yellow cornmeal**
- 2 tablespoons (30 ml) granulated sugar**
- 3/4 **teaspoon (3.75 ml) baking soda**
- 3/4 **teaspoon (3.75 ml) kosher salt**
- 2 cups (500 ml) buttermilk**
- 2 large eggs**
- 2/3 **cup (150 ml) ricotta**
- 1 teaspoon (5 ml) pure vanilla extract**
- 1/2 **cup (125 ml) vegetable oil**
- 1/4 **cup (60 ml) raspberry jam/preserves (preferably seedless)**

1. Combine dry ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the buttermilk, eggs, ricotta, vanilla extract and oil; whisk to combine. Add the liquid ingredients to the dry and whisk until smooth. Dollop the jam/preserves over the batter and swirl in.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Slowly pour a scant cup of batter through the top of the spout, being sure to allow the batter to flow into the waffle maker and not filling the spout with batter all at once. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with

remaining batter. For best results, serve immediately.

*Nutritional information per waffle:*

*Calories 450 (46% from fat) • carb. 48g • sugars 18g  
• pro. 12g • fat 23g • sat. fat 4g • chol. 76mg  
• sod. 592mg • calc. 171mg • fiber 1g*

## Gluten-Free Waffles

Just like our Buttermilk Waffles, but without the gluten, these are light and crispy. They are extra decadent when served with fruit and maple syrup.

Makes 3 waffles

**1½ cups (375 ml) rice flour**  
**¼ cup (60 ml) tapioca starch**  
**2 tablespoons (30 ml) milk powder**  
**2 tablespoons (30 ml) granulated sugar**  
**2 teaspoons (10 ml) baking powder**  
**¾ teaspoon (3.75 ml) kosher salt**  
**1½ cups (375 ml) buttermilk**  
**1 large egg**  
**2 teaspoons (10 ml) pure vanilla extract**  
**⅓ cup (75 ml) vegetable oil**

1. Combine dry ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the remaining ingredients and whisk to combine. Add the liquid ingredients to the dry and whisk until smooth.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour 1 full cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

*Nutritional information per waffle:*

*Calories 611 (44% from fat) • carb. 72g • sugars 17g  
• pro. 14g • fat 30g • sat. fat 4g • chol. 72mg  
• sod. 936mg • calc. 200mg • fiber 2g*

## Banana Waffles

Classic waffle for a weekend brunch.

Makes 6 waffles

**2 cups (500 ml) unbleached, all-purpose flour**  
**2 tablespoons (30 ml) cornmeal**  
**2 tablespoons (30 ml) light brown sugar**  
**¾ teaspoon (3.75 ml) baking soda**  
**¾ teaspoon (3.75 ml) kosher salt**  
**¼ teaspoon (1 ml) ground cinnamon**  
**2 cups (500 ml) buttermilk**  
**2 large eggs**  
**1 cup (250 ml) mashed banana (about 2 medium bananas)**  
**2 teaspoons (10 ml) pure vanilla extract**  
**⅔ cup (150 ml) vegetable oil**

1. Combine dry ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the remaining ingredients and whisk to combine (be sure the banana is well blended. If there are any lumps they can be smoothed out by using a stick or countertop blender, or a food processor). Add the liquid ingredients to the dry and whisk until smooth.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

*Nutritional information per waffle:*

*Calories 474 (51% from fat) • carb. 49g • sugars 13g  
• pro. 10g • fat 27g • sat. fat 4g • chol. 67mg  
• sod. 501mg • calc. 112mg • fiber 2g*

## Chocolate Waffles

Kids will love having chocolate for breakfast, but these waffles also make a delicious dessert when topped with whipped cream or ice cream and berries.

Makes 6 waffles

**2 cups (500 ml) unbleached, all-purpose flour**  
**½ cup (125 ml) granulated sugar**  
**⅔ cup (150 ml) unsweetened cocoa powder, sifted**  
**2 teaspoons (10 ml) baking powder**  
**½ teaspoon (2.5 ml) baking soda**  
**½ teaspoon (2.5 ml) kosher salt**  
**½ teaspoon (2.5 ml) ground cinnamon**  
**2½ cups (625 ml) buttermilk**  
**2 large eggs**  
**1 teaspoon (5 ml) pure vanilla extract**  
**⅓ cup (75 ml) vegetable oil**  
**½ cup (125 ml) semisweet mini chocolate morsels**

1. Combine the flour, sugar, cocoa powder, baking powder, baking soda, salt and cinnamon in a large mixing bowl; whisk to blend. In either a large measuring cup or separate mixing bowl, combine the liquid ingredients and whisk to combine. Add to the dry ingredients and whisk until smooth. Fold in the morsels.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

*Nutritional information per waffle:*

*Calories 503 (37% from fat) • carb. 69g • sugars 33g  
• pro. 12g • fat 21g • sat. fat 6g • chol. 66mg  
• sod. 523mg • calc. 129mg • fiber 3g*

## Cinnamon-Sugar Waffles

The aroma of sweet cinnamon that fills your kitchen while these are baking is reason enough to whip up a batch of these delicious waffles!

Makes 6 waffles

**2 cups (500 ml) unbleached, all-purpose flour**  
**2 tablespoons (30 ml) yellow cornmeal**  
**¼ cup (60 ml) packed light or dark brown sugar**  
**1 teaspoon (5 ml) ground cinnamon**

**¾ teaspoon (3.75 ml) baking soda**  
**¾ teaspoon (3.75 ml) kosher salt**  
**2½ cups (625 ml) buttermilk**  
**2 large eggs**  
**1 teaspoon (5 ml) pure vanilla extract**  
**⅔ cup (150 ml) vegetable oil**

1. Combine dry ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the remaining ingredients and whisk to combine. Add to the dry ingredients and whisk until smooth.
2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

*Nutritional information per waffle:*

*Calories 463 (53% from fat) • carb. 45g • sugars 14g  
• pro. 10g • fat 28g • sat. fat 4g • chol. 149mg  
• sod. 874mg • calc. 137mg • fiber 1g*

## Spicy Cheddar Waffles

Cheesy with a hint of spice, enjoy these waffles as a tasty savory brunch dish. They can also be part of an indulgent breakfast sandwich – each waffle quadrant serves as the “bread” which is then filled with a fried egg and more cheese!

Makes 6 waffles

**2 cups (500 ml) unbleached, all-purpose flour**  
**¼ cup (60 ml) yellow cornmeal**  
**¾ teaspoon (3.75 ml) baking soda**  
**½ teaspoon (2.5 ml) kosher salt**  
**¼ teaspoon (1 ml) cayenne**  
**¼ teaspoon (1 ml) paprika**  
**2½ cups (625 ml) buttermilk**  
**2 large eggs**  
**⅔ cup (150 ml) vegetable oil**  
**½ cup (125 ml) finely shredded Cheddar**

1. Combine the flour, cornmeal, baking soda, salt and spices in a large mixing bowl; whisk to combine. In either a large measuring cup or separate mixing bowl, combine the liquid

ingredients and whisk to combine. Add to the dry ingredients and whisk until smooth. Fold in the Cheddar.

2. Preheat the waffle maker to desired setting (a tone will sound when preheated).
3. Slowly pour a scant cup of batter through the top of the spout, being sure to allow the batter to flow into the waffle maker and not filling the spout with batter all at once. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

*Nutritional information per waffle:*

*Calories 466 (57% from fat) • carb. 38g • sugars 6g  
• pro. 12g • fat 30g • sat. fat 5g • chol. 75mg  
• sod. 413mg • calc. 185mg • fiber 1g*

## WARRANTY

### Limited Three-Year Warranty

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at [www.cuisinart.ca](http://www.cuisinart.ca) to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

**Toll-free phone number:**  
1-800-472-7606

**Address:**  
Cuisinart Canada  
100 Conair Parkway  
Woodbridge, Ont. L4H 0L2

**Email:**  
[consumer\\_Canada@conair.com](mailto:consumer_Canada@conair.com)

**Model:**  
WAF-V100C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order payable to Conair Consumer Products)
- Return address and phone number
- Description of the product defect
- Product date code\*/copy of original proof of purchase
- Any other information pertinent to the product's return

\*Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 90630 would designate year, month & day (2009 June 30th).

**Note:** We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at [www.cuisinart.ca](http://www.cuisinart.ca)

# Cuisinart® MD



Food  
Processors  
Robots  
culinaires



Juicers  
Centrifugeuses



Cookware  
Cafetières



Coffeemakers  
Batteries  
de cuisine



Tools and  
Gadgets  
Outils et  
gadgets

Cuisinart offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savour the Good Life®.

Découvrez la gamme complète d'appareils de cuisine Cuisinart de qualité supérieure, comprenant robots culinaires, minirobots, batteurs, mélangeurs, grille-pain, cafetières, batterie de cuisine, sorbetières et fours grilloirs à

**[www.cuisinart.ca](http://www.cuisinart.ca)**

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