

Cuisinart®

Breakfast Central™

WAF-300 SERIES



Instruction
& Recipe
Booklet

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 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, 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 intended use.
12. Always unplug the unit when finished baking waffles or pancakes.
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.

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** – Elegant brushed stainless steel with embossed Cuisinart logo.
- 2. **Lid Handle** – Durable, easy-lift handle that stays cool to the touch.
- 3. **Nonstick Removable Dishwasher-Safe Plates** –
 - Waffle: One set of 4-slice Belgian waffle plates.
 - Pancake: One set of pancake plates.
- 4. **Temperature Knob** – Six adjustable settings.
- 5. **Indicator Lights** – Red indicator light signals power ON; green indicator light signals ready to cook and ready to eat.

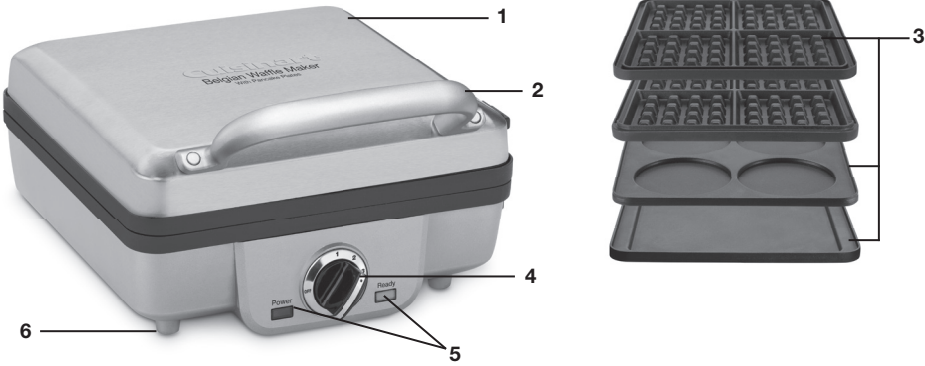
- 6. **Rubber Feet** – Feet keep unit steady and won't mark countertop.

BEFORE THE FIRST USE

Remove all packaging and any promotional labels or stickers from your unit. Be sure that all parts (listed above, **Parts and Features**) 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® Breakfast Central™ for the first time, wipe housing and plates with a damp cloth to remove any dust from the warehouse or shipping.

Note: The Cuisinart® Breakfast Central™ plates have been treated with a special nonstick coating. Before the first use, we suggest you season the grids with cooking spray or flavorless vegetable oil. If using oil, apply oil with a paper towel or pastry brush. You may find it helpful to repeat this process before each use.



ASSEMBLY INSTRUCTIONS

To insert plates

1. Place the closed unit on a clean, flat surface where you intend to use it.
2. Lift lid by grasping the handle and pulling up in one fluid motion. Lid will stay open at a 105° position until you lower it.
3. Insert one plate at a time.

Waffle plates: Each plate is designed to fit in either the upper housing or the lower housing of the waffle maker. The word LOWER or UPPER is embossed on the right side of each plate.



Pancake plates: The 4-slot plate is designed to fit in the lower housing only. The word LOWER is embossed on the right side of the plate. The flat plate is designed to fit in the upper housing only. The word UPPER is embossed on the right side of the plate.

4. Locate the two holes at the back of the housing. Tilt the back end of the plate and line up the pegs at the back of the plate with the holes at the housing. Slide the plate underneath the holes and push down the front end of the plate. It will snap into place.

To remove plates

1. Locate the plate release buttons on the right side of the unit. Press firmly on button and the plate will pop up slightly from the base.
2. Grasp the plate with two hands, slide it out from the holes at the housing, and lift it out of the base.
3. Press on the other plate release button to remove the second plate in the same manner.



OPERATING INSTRUCTIONS

1. Plug the power cord into a standard electrical outlet.
2. Adjust the temperature knob to the desired browning setting.
3. The red indicator light will turn on to signal that the power is on and the unit will begin to heat. We recommend preheating in the closed position. When the unit has reached desired temperature, the green indicator light will turn on and the audible tone will sound. You are now ready to begin.



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

4. Please refer to the Cooking Chart on pg. 7 for further details on preparing foods.

CLEANING, CARE, AND MAINTENANCE

When you are finished cooking, turn the temperature knob to Off and unplug the power cord from the wall outlet. Allow the unit to cool down completely before handling.

Press the plate release buttons to remove plates from the housing. Be sure that the plates have cooled completely before handling (at least 30 minutes). The plates can be washed in the dishwasher. Do not use metallic objects such as knives or forks for cleaning. Do not use a scouring pad for cleaning. The nonstick coating can be damaged.

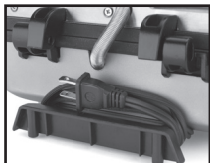
To clean exterior, wipe with a soft dry cloth. Never use an abrasive cleanser or harsh pad.

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

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

STORAGE

Store with plates inserted and cord wrapped securely around the back of the unit. For compact storage, stand the unit on its back end with the control panel facing up.



TIPS TO MAKE PERFECT WAFFLES

- Setting #1 will produce the lightest color waffles. Setting #6 will produce the darkest color waffles. Experiment to determine which setting produces the best waffle color for you. We recommend setting #4 or #5 for golden brown waffles.
- We recommend using a heaping 1½ cups of batter to fill the lower grid. Be careful not to overmix the batter – this will produce dense, chewy waffles.
- For evenly filled waffles, pour the batter onto the center of the lower grid and spread it out evenly to the edges with a heatproof spatula. The entire lower grid should be filled.
- Waffles are best when made to order, but baked waffles may be kept warm in a 200°F oven. Place them in a baking pan or cover loosely with foil while in the oven. Waffles wrapped in foil may lose their crispiness.
- To freeze waffles: Allow to cool completely. Use waxed paper to keep waffles separated, and place in plastic food bag. Reheat in a toaster or toaster oven.

WARRANTY

Limited Three-Year Warranty

This warranty is available to U.S. consumers who purchase products directly from Cuisinart or an authorized Cuisinart® reseller. You are a consumer if you own a Cuisinart® Breakfast Central™ that 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 or consumers who purchase from unauthorized Cuisinart® resellers. We warrant that your Cuisinart® Breakfast Central™ will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, <https://cuisinart.registria.com>, for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. 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.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at **1-800-726-0190**. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Breakfast Central™ should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, please visit us at <https://www.cuisinart.com/customercare/product-assistance/product-inquiry/>. Or call our toll-free customer service department at **1-800-726-0190** to speak with a representative.

Your Cuisinart® Breakfast Central™ 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. 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 these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at **1-800-726-0190** to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

COOKING CHART

Food	Plate	Quantity	Setting	Time
Waffles	waffle	1½ cups	preference	
Pancakes	pancake	¼ cup per mold	4	2 to 3 minutes per side
Eggs - sunny side up	pancake	1 large egg per mold	4	2 to 3½ minutes
Eggs - scrambled	pancake	2 large eggs plus 2 tbs. liquid (e.g. cream, milk) per mold	4	2 minutes
Canadian bacon	pancake	1 slice per mold	5	2 minutes per side
Cooked sausage (patty, link)	pancake	1 cooked patty per mold	5	2 to 3 minutes per side

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Basic Fluffy Waffles

This recipe has no surprise ingredients in it making it the perfect everyday go-to waffle. If you want to change it up, add ½ cup of your favorite mix-ins (berries or other chopped fresh fruit, nuts, chocolate chips, etc.).

Makes 4 full waffles (16 waffle wedges)

- 2 cups unbleached, all-purpose flour
- 2 tablespoons granulated sugar
- 1 tablespoon baking powder
- ½ teaspoon kosher salt
- 1¾ cups milk (any fat variety)
- 6 tablespoons vegetable oil
- 2 large eggs, lightly beaten

1. Combine all dry ingredients in a large mixing bowl; whisk until well blended. Add the remaining ingredients and whisk until just smooth. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® Waffle Maker to desired setting (a tone will sound when preheated).
3. Pour 1½ heaping cup of batter onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker.

When tone sounds, waffle is ready. Open lid and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately.

Buttermilk Waffles

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

Makes 12 waffles

- 3 cups unbleached, all-purpose flour**
- 3 tablespoons yellow cornmeal**
- 3 tablespoons granulated sugar**
- 1 teaspoon baking soda**
- ¾ teaspoon kosher salt**
- 2½ cups buttermilk**
- 3 large eggs, lightly beaten**
- 1 teaspoon pure vanilla extract**
- ⅔ cup grapeseed or vegetable oil**

1. Add the dry ingredients to a large mixing bowl; whisk until well combined. Add the liquid ingredients and whisk until just smooth. Let batter rest 5 minutes.
2. Preheat the Cuisinart® Breakfast Central™ to desired setting (a tone will sound when preheated).
3. Pour 1½ heaping cups of batter onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 269 (47% from fat) • carb. 29g • pro. 7g • fat 14g
• sat. fat 2g • chol. 50mg • sod. 291mg
• calc. 70mg • fiber 1g

Overnight Yeasted Waffles

This is the more authentic way of preparing waffles. The flavor cannot be matched!

Makes 8 waffles

- 1½ cups reduced-fat milk**
- 8 tablespoons (1 stick) unsalted butter**
- 2 cups unbleached, all-purpose flour**
- 1½ teaspoons active dry yeast**
- 2 tablespoons granulated sugar**
- 1 teaspoon kosher salt**
- 2 large eggs, lightly beaten**
- 1 teaspoon pure vanilla extract**

1. Put the milk and butter in a small saucepan set over medium-low heat. Once butter has melted, remove and cool until just warm. While the milk and butter are heating, whisk the flour, yeast, sugar, and salt together in a large mixing bowl. Gradually add the warm milk/butter mixture and whisk until smooth. Add the eggs and vanilla, and whisk until combined. Cover with plastic and refrigerate at least 12 hours and up to 24 hours.
2. Preheat the Cuisinart® Breakfast Central™ to desired setting (a tone will sound when preheated).
3. Stir batter to combine again (batter will deflate). Pour 1½ heaping cups of batter onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 255 (46% from fat) • carb. 28g • pro. 6g • fat 13g
• sat. fat 8g • chol. 80mg • sod. 323mg
• calc. 58mg • fiber 1g

Multigrain Waffles

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

Makes 12 waffles

- 1 cup whole wheat flour**
- 1 cup unbleached, all-purpose flour**
- ½ cup rolled oats (not quick)**
- 1 teaspoon baking powder**
- ¼ teaspoon baking soda**
- ½ teaspoon kosher salt**
- ½ teaspoon ground cinnamon**
- 1½ cups dairy-free milk (may substitute skim or low fat)**
- 2 large eggs, lightly beaten**
- 2 tablespoons pure maple syrup**
- 1 teaspoon pure vanilla extract**
- ⅓ cup grapeseed or vegetable oil**
- 2 tablespoons flaxseed oil**
- 1 cup plain yogurt (preferably low fat)**
- ½ cup finely chopped pecans or walnuts (optional)**

1. Combine the flours, oats, baking powder, baking soda, salt and cinnamon in a large mixing bowl; whisk until well blended. Add the milk, eggs, syrup and vanilla. Whisk until smooth. Stir in the oils and yogurt and whisk again until combined. Fold in the nuts, if using. Let batter rest 5 minutes before using.
2. Preheat the Cuisinart® Breakfast Central™ to desired setting (a tone will sound when preheated).
3. Pour 1½ heaping cups of batter onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 228 (50% from fat) • carb. 23g • pro. 6g • fat 13g
• sat. fat 2g • chol. 33mg • sod. 187mg
• calc. 83mg • fiber 2g

Buckwheat Waffles

Buckwheat imparts a nutty flavor to these waffles – they pair great with our Blueberry Maple Syrup on page 14.

Makes 16 waffles

- 2 cups unbleached, all-purpose flour**
- 1 cup buckwheat flour**
- 3 tablespoons yellow cornmeal**
- 3 tablespoons granulated sugar**
- ¾ teaspoon baking soda**
- ¾ teaspoon kosher salt**
- 3 cups buttermilk**
- 3 large eggs, lightly beaten**
- 1 teaspoon pure vanilla extract**
- ⅔ cup grapeseed or vegetable oil**

1. Combine the flours, cornmeal, sugar, baking soda, and salt; whisk until well blended. Add the buttermilk, eggs, and vanilla. Whisk until smooth. Stir in the oil and whisk again until combined. Let batter rest 5 minutes.
2. Preheat the Cuisinart® Breakfast Central™ to desired setting (a tone will sound when preheated).
3. Pour 1½ heaping cups of batter onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 211 (46% from fat) • carb. 23g • pro. 6g • fat 11g
• sat. fat 2g • chol. 23mg • sod. 221mg
• calc. 65mg • fiber 1g

Lemon Ginger Waffles

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

Makes 16 waffles

- 3½ cups unbleached, all-purpose flour**
- 3 tablespoons yellow cornmeal**
- 3 tablespoons granulated sugar**
- 1 teaspoon baking soda**
- ¾ teaspoon kosher salt**
- ¼ teaspoon ground ginger**
- 1 tablespoon lemon zest**
- ½ cup finely chopped crystallized ginger**
- 3 cups buttermilk**
- 3 large eggs, lightly beaten**
- 1 teaspoon pure vanilla extract**
- ⅔ cup grapeseed or vegetable oil**

1. Combine the flour, cornmeal, sugar, baking soda, salt, and ground ginger in a large mixing bowl; whisk until well blended. Stir in the zest and candied ginger. Add the liquid ingredients and whisk until just smooth. Let batter rest 5 minutes.
2. Preheat the Cuisinart® Breakfast Central™ to desired setting (a tone will sound when preheated).
3. Pour 1½ heaping cups of batter onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 221 (43% from fat) • carb. 26g • pro. 6g • fat 11g
• sat. fat 2g • chol. 38mg • sod. 195mg
• calc. 63mg • 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 fresh fruit.

Makes 12 waffles

- 3½ cups rice flour**
- ½ cup tapioca starch (flour)**
- ¼ cup milk powder**
- ¼ cup granulated sugar**
- 1 tablespoon baking powder**
- 1½ teaspoons kosher salt**
- 2½ cups buttermilk**
- 2 large eggs, lightly beaten**
- 1 tablespoon pure vanilla extract**
- ½ cup grapeseed or vegetable oil**

1. Combine the dry ingredients; whisk until well blended. Add the remaining ingredients and whisk until just combined. Let batter rest 5 minutes.
2. Preheat the Cuisinart® Breakfast Central™ to desired setting (a tone will sound when preheated).
3. Pour 1½ heaping cups of batter onto the center of the lower grid of the preheated waffle maker; spread batter evenly using a heatproof spatula. Close lid of waffle maker. When tone sounds, waffles are ready. Open lid and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 292 (36% from fat) • carb. 40g • pro. 7g • fat 12g
• sat. fat 2g • chol. 25mg • sod. 409mg
• calc. 99mg • fiber 1g

Banana Walnut Waffles

Classic waffle for a weekend brunch.

Makes 12 waffles

- 2 cups unbleached, all-purpose flour**
- 2 tablespoons granulated sugar**
- 1 teaspoon baking powder**
- ¼ teaspoon baking soda**
- ½ teaspoon kosher salt**
- 2 large eggs, lightly beaten**
- ⅓ cup grapeseed or vegetable oil**
- 1 cup low-fat vanilla yogurt (or you can use plain yogurt – if doing so, stir 1 teaspoon pure vanilla extract into the yogurt)**
- ¾ cup buttermilk**
- 1 cup mashed banana (about 2 medium bananas)**
- ½ cup toasted, chopped walnuts**

1. Using a whisk, combine the flour, sugar, baking powder, baking soda, and salt in a large mixing bowl. Add the eggs and oil, and whisk until blended. Stir in the yogurt and then the buttermilk, and whisk until mixture is smooth. Stir in banana and walnuts until incorporated. Let batter rest 5 minutes.
2. Preheat the Cuisinart® Breakfast Central™ to desired setting (a tone will sound when preheated).
3. Pour 1½ heaping cups of batter onto the center of the lower grid of the preheated waffle maker; spread evenly using a heatproof spatula. Close cover of waffle maker. When tone sounds, waffles are ready. Open cover and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 213 (42% from fat) • carb. 26g • pro. 6g • fat 10g
• sat. fat 1g • chol. 32mg • sod. 217mg
• calc. 73mg • fiber 1g

Chocolate Brownie 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 12 waffles

- 2 cups unbleached, all-purpose flour**
- ¾ cup granulated sugar**
- ⅔ cup unsweetened cocoa powder, sifted**
- ¼ teaspoon baking powder**
- ¼ teaspoon baking soda**
- ½ teaspoon kosher salt**
- ½ teaspoon ground cinnamon**
- 2 cups reduced-fat milk**
- 2 large eggs, lightly beaten**
- 1 teaspoon pure vanilla extract**
- 4 tablespoons (½ stick) unsalted butter, melted, cooled slightly**
- ⅔ cup semisweet chocolate mini morsels**
- ½ cup finely chopped walnuts or pecans**

1. Combine the flour, sugar, cocoa powder, baking powder, baking soda, salt, and cinnamon in a large mixing bowl; whisk to blend. Add the milk, eggs, and vanilla. Whisk until well blended and smooth. Stir in melted butter until completely combined. Fold in morsels and nuts. Let batter rest 5 minutes.
2. Preheat the Cuisinart® Breakfast Central™ to desired setting (a tone will sound when preheated).
3. Pour 1½ heaping cups of batter onto the center of the lower grid of the preheated waffle maker; spread evenly using a heatproof spatula. Close cover of waffle maker. When tone sounds, waffles are ready. Open cover and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 296 (36% from fat) • carb. 41g • pro. 7g • fat 12g
• sat. fat 5g • chol. 44mg • sod. 248mg
• calc. 58mg • fiber 2g

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 12 waffles

- 3 cups unbleached, all-purpose flour**
- 3 tablespoons yellow cornmeal**
- ¼ cup packed light or dark brown sugar**
- ¾ teaspoon baking soda**
- ¾ teaspoon kosher salt**
- 1 tablespoon ground cinnamon**
- 2½ cups buttermilk**
- 3 large eggs, lightly beaten**
- 1 teaspoon pure vanilla extract**
- ⅔ cup grapeseed or vegetable oil**

1. Combine the flour, cornmeal, sugar, baking soda, salt, and cinnamon in a large mixing bowl; whisk to blend. Add the buttermilk, eggs, vanilla, and the oil. Whisk until well blended and smooth. Let batter rest 5 minutes.
2. Preheat the Cuisinart® Breakfast Central™ to desired setting (a tone will sound when preheated).
3. Pour 1½ heaping cups of batter onto the center of the lower grid of the preheated waffle maker; spread evenly using a heatproof spatula. Close cover of waffle maker. When tone sounds, waffles are ready. Open cover and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 274 (46% from fat) • carb. 30g • pro. 7g • fat 14g
• sat. fat 2g • chol. 50mg • sod. 286mg
• calc. 74mg • fiber 1g

Maple Bacon Waffles

When making the bacon for these waffles, be sure to save the bacon grease to incorporate into the batter – it gives the waffles a tasty smoky flavor. If that is too intense, vegetable oil can be used in its place.

Makes about 16 waffles

- 3½ cups unbleached, all-purpose flour**
- 3 tablespoons yellow cornmeal**
- 1 teaspoon baking soda**
- ¾ teaspoon kosher salt**
- 8 to 10 slices cooked bacon, crumbled (about ¾ cup crumbled)**
- 3¼ cups buttermilk**
- ⅓ cup pure maple syrup**
- 3 large eggs, lightly beaten**
- 1 teaspoon pure vanilla extract**
- ⅔ cup bacon grease and/or grapeseed or vegetable oil (the two can be mixed to reach ⅔ cup)**

1. Combine the flour, cornmeal, baking soda, and salt in a large mixing bowl; whisk to blend. Stir in the bacon to coat. Add the buttermilk, syrup, eggs, vanilla, and the grease/oil. Whisk until well blended and smooth. Let batter rest 5 minutes.
2. Preheat the Cuisinart® Breakfast Central™ to desired setting (a tone will sound when preheated).
3. Pour 1½ heaping cups of batter onto the center of the lower grid of the preheated waffle maker; spread evenly using a heatproof spatula. Close cover of waffle maker. When tone sounds, waffles are ready. Open cover and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 235 (44% from fat) • carb. 26g • pro. 6g • fat 12g
• sat. fat 2g • chol. 40mg • sod. 262mg
• calc. 73mg • fiber 0g

Savory Cheddar-Chive Waffles

These crispy, savory waffles are good to serve with soup or your favorite chili in place of corn muffins. You may also try them with scrambled eggs and bacon for brunch or supper.

Makes 16 waffles

- 3½ cups unbleached, all-purpose flour**
- 3 tablespoons yellow cornmeal**
- 2 tablespoons granulated sugar**
- ¾ teaspoon baking soda**
- 1 teaspoon kosher salt**
- 3 cups buttermilk**
- 3 large eggs, lightly beaten**
- ⅔ cup grapeseed or vegetable oil**
- ¼ cup chopped fresh chives**
- 1 cup shredded, extra-sharp Cheddar**

1. Combine the flour, cornmeal, sugar, baking soda, and salt in a large mixing bowl; whisk to combine. Add the buttermilk, eggs, and oil; whisk until just combined. Stir in the chives and Cheddar. Let batter rest 5 minutes.
2. Preheat the Cuisinart® Breakfast Central™ to desired setting (a tone will sound when preheated).
3. Pour 1½ heaping cups of batter onto the center of the lower grid of the preheated waffle maker; spread evenly using a heatproof spatula. Close cover of waffle maker. When tone sounds, waffles are ready. Open cover and carefully remove baked waffles. Repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle:

Calories 243 (48% from fat) • carb. 24g • pro. 7g • fat 13g
• sat. fat 3g • chol. 45mg • sod. 274mg
• calc. 113mg • fiber 1g

Chicken and Waffles

This is a Southern staple in many households that you can easily make for your family. The chicken is best when marinated overnight, but if you are in a hurry you can have it marinate for a minimum of 3 hours.

Makes 8 servings

- 2 cups buttermilk**
- 1 tablespoon hot sauce**
- 1 tablespoon Dijon mustard**
- 1½ teaspoons kosher salt, divided**
- 1½ teaspoons freshly ground black pepper, divided**
- 8 thin chicken cutlets (about 1½ pounds)**
- 2 cups unbleached all-purpose flour**
- 1½ teaspoons baking powder**
- 1 teaspoon paprika**
- Oil for frying (such as vegetable, canola, or grapeseed)**
- 4 prepared Savory Cheddar-Chive Waffles (see previous recipe), kept warm**
- Maple syrup, for serving**

1. In a medium nonreactive bowl stir together the buttermilk, hot sauce, mustard, 1 teaspoon salt, and 1 teaspoon pepper. Add the chicken pieces and coat well with the buttermilk mixture. (This can also be stored in a large resealable bag). Refrigerate overnight.
2. Mix together the flour, baking powder, paprika, and remaining salt and pepper.
3. Preheat a Cuisinart® Compact Deep Fryer to 375°F*. While the oil is heating, line a baking pan with paper towels and insert a cooling rack inside the pan; reserve. Remove the chicken from the buttermilk mixture, letting excess liquid drop back into the bowl or bag.
4. Dredge each chicken piece in the flour mixture, tapping away any excess.
5. Fry chicken in batches, about 3 minutes per side. Internal temperature of chicken should register 165°F. Transfer to prepared cooling rack.

- To serve, halve the waffles on the diagonal and serve half with one piece of fried chicken and maple syrup.

*If you do not have a deep fryer, the chicken can easily be fried on the stovetop. In a large sauté pan, add no more than 1 inch of oil and set the pan over medium-high heat. Using a deep fat thermometer, bring oil to 375°F. Fry the chicken in batches, about 2 pieces at a time. You do not want to crowd the pan or the oil will cool down too much and not fry well. Fry, flipping once, until chicken is nicely browned, 4 to 5 minutes per side. Chicken should have an internal temperature of 165°F. Transfer chicken to the prepared cooling rack.

Nutritional information per serving:

Calories 382 (54% from fat) • carb. 20g • pro. 24g • fat 23g
• sat. fat 4g • chol. 79mg • sod. 521mg • calc. 99mg •
fiber 0g

Strawberry Shortcake Waffles

For a more classic presentation, use the Buttermilk Waffle recipe on page 8. If you are in the mood for a bit more of an indulgence, use the Chocolate Brownie Waffle, page 11, for those chocolate lovers.

Makes 8 servings

- 1 quart fresh strawberries, hulled and sliced**
- 3 tablespoons granulated sugar**
Kosher salt, as needed
- 1 cup heavy cream**
- 3 tablespoons confectioners' sugar, plus more for serving (if desired)**
- ½ teaspoon pure vanilla extract**
- 4 prepared waffles**

- In a medium mixing bowl, stir the strawberries, granulated sugar, and a pinch of salt together. Let sit to macerate until ready to serve.
- In a large mixing bowl combine the heavy cream, confectioners' sugar, a pinch of salt, and vanilla. Using a Cuisinart® hand mixer

fitted with the whisk attachment, whisk until medium-soft peaks form. Reserve.

- To serve, halve each waffle. Drain the strawberries, reserving the juice. Top each waffle half with about ⅓ cup of the whipped cream and then ⅓ cup of the strawberries. Drizzle with a bit of the reserved strawberry juice. Dust with confectioners' sugar, if desired. Serve immediately.

Nutritional information per serving:

Calories 560 (27% from fat) • carb. 99g • pro. 4g • fat 17g
• sat. fat 9g • chol. 65mg • sod. 193mg
• calc. 47mg • fiber 2g

Blueberry Maple Syrup

A great change-up from regular maple syrup – the color of the syrup adds a bright note to any breakfast plate.

Makes about 2 cups (1½ cups if strained)

- 1 cup pure maple syrup**
- 1½ cups fresh blueberries**
Pinch kosher salt
Pinch orange zest (optional)

- Put all ingredients in a small saucepan set over medium heat. Bring to a boil and then reduce heat to maintain a strong simmer to allow the mixture to thicken slightly, about 5 minutes.
- Strain, if desired, and serve.

Nutritional information per serving (2 tablespoons):

Calories 60 (1% from fat) • carb. 15g • pro. 0g • fat 0g
• sat. fat 0g • chol. 0mg • sod. 11mg
• calc. 21mg • fiber 0g

Traditional Pancakes

Great basic go-to pancake recipe.

Makes about 16 pancakes

- 1¼ cups unbleached, all-purpose flour**
- 1 tablespoon granulated sugar**
- 1½ teaspoons baking powder**
- ½ teaspoon kosher salt**
- 2 large eggs**
- 1 cup reduced-fat milk**
- ½ teaspoon pure vanilla extract**
- 2 tablespoons unsalted butter, melted**

1. In a medium bowl, whisk together the flour, sugar, baking powder, and salt; reserve. In a separate small bowl, whisk together the eggs, milk, and vanilla.
2. Gently whisk the wet ingredients into the dry ingredients until just combined. Gently whisk in the butter.
3. Fit the Cuisinart® Breakfast Central™ with the pancake plates. Adjust the temperature setting to 4. Once preheated, pour ¼ cup of batter in each pancake mold. Close cover of waffle maker. After 2 to 2½ minutes, carefully flip the pancakes and close the cover again to finish cooking, an additional 1 to 2 minutes.
4. Serve immediately.

Nutritional information per serving (1 pancake):

Calories 64 (32% from fat) • carb. 9g • pro. 2g • fat 6g
• sat. fat 1g • chol. 28mg • sod. 181mg
• calc. 74mg • fiber 0g

Blueberry Sour Cream Pancakes

Sweet and light, these pancakes are a favorite.

Makes 12 pancakes

- 1¼ cups unbleached, all-purpose flour**
- 3 tablespoons granulated sugar**
- 1 teaspoon baking powder**
- ¼ teaspoon baking soda**
- ¾ teaspoon kosher salt**
- ⅓ cup sour cream**
- ¾ cup reduced-fat milk**
- 1 large egg**
- 1 teaspoon pure vanilla extract**
- 2 tablespoons unsalted butter, melted and cooled slightly**
- 1 cup fresh blueberries**

1. In a medium bowl, whisk together the flour, sugar, baking powder, baking soda, and salt; reserve. In a separate small bowl, whisk together the sour cream, milk, egg, and vanilla.
2. Gently whisk the wet ingredients into the dry ingredients until just combined. Carefully fold in the butter and blueberries.
3. Fit the Cuisinart® Breakfast Central™ with the pancake plates. Adjust the temperature setting to 4. Once preheated, pour ¼ cup of batter in each pancake mold. Close cover of waffle maker. After 2 to 2½ minutes, carefully flip the pancakes and close the cover again to finish cooking, an additional 2 minutes.
4. Serve immediately.

Nutritional information per serving (1 pancake):

Calories 101 (36% from fat) • carb. 14g • pro. 2g • fat 4g
• sat. fat 2g • chol. 25mg • sod. 272mg
• calc. 76mg • fiber 1g

Multigrain Pancakes

These pancakes have a pleasant texture and taste – multigrain never tasted so good!

Makes 12 pancakes

- ¾ cup whole wheat flour**
- ¼ cup unbleached, all-purpose flour**
- ¼ cup rolled oats**
- 2 tablespoons wheat germ**
- 1 tablespoon light brown sugar**
- ½ teaspoon kosher salt**
- ½ teaspoon baking soda**
- ¼ teaspoon baking powder**
- 2 large eggs**
- 1 cup whole-milk yogurt**
- 2 tablespoons flax oil**
- 1 teaspoon pure vanilla extract**

1. In a medium bowl, whisk together the flours, oats, wheat germ, sugar, salt, baking powder, and baking soda; reserve. In a separate small bowl, whisk together the eggs, yogurt, oil, and vanilla.
2. Gently whisk the wet ingredients into the dry ingredients until just combined. Fit the Cuisinart® Breakfast Central™ with the pancake plates. Adjust the temperature setting to 4. Once preheated, pour ¼ cup of batter in each pancake mold. Close cover of waffle maker. After 2 to 2½ minutes, carefully flip the pancakes and close the cover again to finish cooking, an additional 2 minutes.
3. Serve immediately.

Nutritional information per serving (1 pancake):

Calories 80 (34% from fat) • carb. 11g • pro. 2g • fat 3g
• sat. fat 1g • chol. 3mg • sod. 207mg
• calc. 31mg • fiber 1g

Breakfast Sandwiches

The pancake plates make perfectly shaped eggs for this delicious and simple breakfast sandwich.

Makes 4 sandwiches

- 4 slices Canadian bacon**
- 2 large eggs**
- 2 tablespoons heavy cream or milk**
- ¼ teaspoon kosher salt**
- ⅛ teaspoon freshly ground pepper**
- ¼ cup shredded cheese (such as Cheddar, Swiss, or Havarti)**
- 4 toasted English muffins**
- Unsalted butter, optional**

1. Fit the Cuisinart® Breakfast Central™ with the pancake plates. Adjust the temperature setting to 5. Once the unit is preheated, place a slice of bacon in each pancake mold. Close the cover of the waffle maker and cook for 2 minutes. Open and carefully flip the bacon and then close again to finish cooking, another 2 minutes.
2. While the bacon is cooking, whisk the eggs, cream, salt, and pepper together in a liquid measuring cup. After the bacon is finished cooking and is removed, pour equal amounts pour equal amounts of the egg mixture in each compartment. Cook in the closed position for about 1½ to 2 minutes. Place the cheese in equal amounts on each egg. Close and cook for an additional 30 seconds to melt.
3. If desired, butter the English muffins. Put one slice of bacon on each English muffin bottom, then top each with an egg. Put the tops on each to make a sandwich. Serve immediately.

Nutritional information per serving (1 sandwich):

Calories 263 (34% from fat) • carb. 26g • pro. 16g • fat 10g
• sat. fat 5g • chol. 126mg • sod. 751mg
• calc. 84mg • fiber 3g

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