

150 BEST WAFFLE MAKER

RECIPES



FROM SWEET TO SAVORY

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Goopy Waffled Pastry Pockets

Puff pastry sheets are transformed into crispy waffles, stuffed with all sorts of goodies, in this scrumptious make-and-take breakfast treat that's ready to go in no time.

MAKES 4 SERVINGS

- Preheat waffle maker
- Preheat oven to 200°F (100°C)
- Baking sheet with wire rack

Tip

Before spreading marshmallow crème, dip your spoon or knife in hot water to prevent sticking.

1	All-purpose flour sheet (8.7 oz/245 g) frozen puff pastry, thawed	1
½ cup	chocolate hazelnut spread (such as Nutella)	125 mL
½ cup	marshmallow crème	125 mL
12	strawberries, hulled and sliced	12

1. Lightly flour work surface. Roll out puff pastry into a 16-inch (40 cm) square. Cut pastry into 16 equal squares.
2. Spread 8 pastry squares with chocolate hazelnut spread, leaving a ½-inch (1 cm) border around the edges. Place the remaining squares on top to form sandwiches.
3. Arrange 2 pastries in waffle maker. (Refrigerate remaining pastries until ready to cook.) Cook for 8 minutes or until golden brown and crispy. Transfer to rack on baking sheet and keep warm in preheated oven. Repeat with remaining pastries.
4. Place marshmallow crème in a microwave-safe bowl and microwave on High for 10 seconds or until warm and easily spreadable.
5. Spread marshmallow crème over each pastry waffle (see tip) and arrange strawberries on top.

Variations

Replace the chocolate hazelnut spread with ¼ cup (60 mL) blackberry jam and ¼ cup (60 mL) almond butter. Omit the marshmallow crème and strawberries.

Replace the chocolate hazelnut spread with crunchy peanut butter. Omit the marshmallow crème and strawberries. Arrange 2 sliced bananas on top of the peanut butter. Serve drizzled with honey.

Dippers: Omit the chocolate hazelnut spread, marshmallow crème and berries. Roll out puff pastry into a 10-inch (25 cm) square. Cut pastry into 5- by 1-inch (12.5 by 2.5 cm) strips. Arrange strips individually in waffle maker (do not layer) and cook for 5 minutes or until browned and crispy. Meanwhile, melt 1 tbsp (15 mL) butter. On a plate, combine ½ cup (75 mL) and ¾ tsp (3 mL) ground cinnamon. Brush waffled strips with butter and roll in sugar mixture. Serve warm waffle strips with pure maple syrup or table syrup for dipping.

Jalapeño Poppers

Jalapeño poppers are always a favorite munchie, but deep-frying is messy and hard to get right, and frozen poppers aren't always as good as freshly made. Worry no more: just waffle your poppers! Make larger batches for game-day parties; your guests may even want to try waffling them.

MAKES 16 POPPERS

- Preheat waffle maker
- Preheat oven to 200°F (100°C)
- Baking sheet with wire rack

Tips

Wear disposable or kitchen gloves to protect your hands when working with hot peppers.

This recipe can be cut in half. Make biscuits from the remaining biscuit dough as directed on page xxx.

In place of the homemade biscuit dough, use two 8-oz (226 g) cans of refrigerated crescent roll dough.

Variations

In place of the cream cheese, garlic powder, cumin and lime juice, use 16 oz (500 g) spreadable flavored cream cheese, such as chive and onion, smoky chipotle or garden vegetable.

Sprinkle the cut dough with chipotle chile powder, seasoned salt or paprika at the end of step 4.

8	jalapeño peppers (about 2 inches/5 cm long)	8
1 lb	brick-style cream cheese, softened	500 g
1 tsp	garlic powder	5 mL
¾ tsp	ground cumin	3 mL
2½ tsp	freshly squeezed lime juice	12 mL
	All-purpose flour	
1	batch Waffled Buttermilk Biscuit dough (page xxx)	1
	Butter, softened	
	Fruit salsa	

1. Cut off and discard tops of jalapeños. Cut peppers in half lengthwise and remove and discard seeds and white ribs.
2. In a small bowl, combine cream cheese, garlic powder, cumin and lime juice. Using a spoon, pack cheese mixture inside jalapeños, mounding it slightly at the top.
3. Prepare biscuit dough through step 3 as directed on page xxx.
4. Lightly flour work surface. Divide dough in half and roll out each piece into an 11- by 8-inch (28 by 15 cm) rectangle. Using a pizza cutter or knife, cut each rectangle into 8 triangles.
5. Place a jalapeño, cheese side up, along the shortest edge of a wedge and roll dough up around it, tucking point underneath. Repeat with remaining jalapeños and dough.
6. Brush waffle maker with butter. In batches, arrange poppers on waffle maker, cheese side up, leaving about 1½ inches (4 cm) in between. Very gently close lid (do not squeeze) and cook for 4 minutes or until dough is browned and crispy and cheese is melted. Transfer to rack on baking sheet and keep warm in preheated oven. Repeat with remaining poppers, brushing waffle maker with butter as necessary between batches.
7. Serve warm poppers with fruit salsa on the side.



Pico de Gallo Chicken Quesadillas

These quesadillas are so easy, delicious and addicting, you may find yourself making them again and again. After all, why wouldn't you love a dish that is bursting with flavor and is so versatile?

MAKES 4 SERVINGS

- Fine-mesh sieve
- Baking sheet with wire rack

Tip

A store-bought rotisserie chicken makes this recipe even easier. Alternatively, you can use any leftover chicken or turkey.

Variation

Vegetarian Black Bean, Salsa and Avocado: Replace pico de gallo and chicken with 1¼ cups (300 mL) drained rinsed canned or cooked black beans, mashed slightly with a fork, and ¼ cup (175 mL) salsa. Slice 1 avocado and arrange on top of salsa.

Pico de Gallo

1 cup	diced plum (Roma) tomatoes	250 mL
	Salt	
½	large onion, diced	½
2	jalapeño peppers, seeded and diced	2
½ cup	finely chopped fresh cilantro	125 mL
2 tsp	freshly squeezed lime juice	10 mL

Quesadillas

	Nonstick cooking spray	
8	small (6-inch/15 cm) flour tortillas	8
1 cup	shredded cooked chicken	250 mL
¼ cup	shredded Cotija or crumbled queso fresco cheese	60 mL
	Sour cream (optional)	

1. *Pico de Gallo:* Place tomatoes in fine-mesh sieve set over a bowl or the sink. Season with 1 tsp (5 mL) salt and toss gently. Let drain for 25 minutes, then discard liquid.
2. In a medium bowl, combine tomatoes, onions, jalapeños, cilantro and lime juice. Season to taste with salt, if necessary.
3. *Quesadillas:* Preheat oven to 200°F (100°C) and preheat waffle maker.
4. Place one tortilla on a plate and sprinkle with one-quarter each of the chicken, cheese and pico de gallo, spreading to within ¼ inch (0.5 cm) of the edge. Top with another tortilla.
5. Spray waffle maker with cooking spray. Using your hands, carefully transfer quesadilla to the waffle maker. Cook for 2 to 4 minutes or until tortilla is browned and cheese is melted. Transfer to rack on baking sheet and keep warm in preheated oven. Repeat with remaining quesadillas, spraying waffle maker with cooking spray as necessary between quesadillas.
6. Cut each quesadilla into 4 to 6 wedges and serve warm with sour cream, if using.

Introduction
Waffle Maker Basics

CLASSIC WAFFLES

Classic Buttermilk Waffles
Cornmeal Waffles
Multigrain Waffles
Buckwheat Waffles
Sourdough Waffles
Gluten-Free Waffles
Fluffy, Crispy Vegan Waffles
Waffled Buttermilk Biscuits

BREAKFAST AND BRUNCH

Classic French Toast Waffles
Gluten-Free Oatmeal Waffles
Blueberry Waffles with Cinnamon Cream
Pumpkin Spice Waffles with Coconut Cream
Bacon Waffles with Warm Maple Cream
Country Cinnamon Bagels with Cream Cheese, Apple and Honey
Canadian Bacon, Egg and Cheese Breakfast Sandwich
Huevos Rancheros on Cornmeal Waffles
Waffled Western Omelet
Wake-Up Waffled Breakfast Sausages
Rustic Hash Browns, Sausage and a Waffle-Fried Egg
Southern-Style Waffled Biscuits and Sausage Gravy
Morning Waffled Cinnamon Rolls with Icing
Buttery Stuffed Puffed Pastry Waffles
Sweet or Savory Pudgy Pie
Two-Bite Blueberry Muffins
Grab-and-Go Waffled Fruit Parfaits

SNACKS AND LITE BITES

After-School Peanut Butter, Banana and Honey Sandwich
Garlicky Cheese Bread
Mac 'n' Cheese Bites
Four-Cheese Ravioli Bites
Cheesy Crispy Calzones
Spinach Artichoke Cheese Puffs
Brie and Pepper Pops
Jalapeño Poppers
Waffled Veggie Tots
Loaded Tater Tots

Crispy Hash Browns
Leftover Mashed Potato Waffles with Bacon Bits and Cheese
New World Pierogis
Leftover Salmon Waffle Cakes
Crab and Corn Nibbles
Chicken Alfredo Pizza Swirls
Korean-Style Waffle Cakes
Bourbon-Glazed Chicken Chunks
Waffled Chicken Fingers
Whimsical Chicken Waffsicles
Wacky Wachos
Waffled Turkey and Stuffing
Movie Night Meaty Pizza Bites
BLT Focaccia Pizza
Stromboli Squares
Sweet and Fiery Pork Kabobs
Naked Burger Bites

GRAB-AND-GO BURGERS AND SANDWICHES

Grilled Hamburger Patties on Toasted Buns
Turkey Burgers with Grilled Pineapple Rings
Meatball Sliders
Waffled Corn Dogs with Sweet and Spicy Mustard
Split Brats on Toasty Buns with Pickle Relish
Grilled Cheese Wafflewiches
Smoked Salmon, Cream Cheese and Capers on Challah Bread
After-School Cheesy Tuna Melts
Chicken Breast Sandwiches with Chipotle Crème
Honey-Roasted Chicken and Pepper Jack Sandwich
Club Wafflewich
BLT on an English Muffin
Antipasti Waffled Sourdough Sandwich
Lunchtime Ham and Cheese Croissant
Monte Cristo Ham and Swiss on French Toast
Cuban Sandwiches
Muffuletta Sandwiches
BBQ Pulled Pork Stuffed Waffles with Coleslaw
Banh Mi Sandwiches
Waffled Meatloaf and Horseradish on Rye
Reuben Sandwich on Pumpnickel

MAIN DISHES

Waffled Bibimbap with Glazed Shiitake Mushrooms
Seared Ahi Tuna Salad with Miso Ginger Sesame Dressing
Grilled Salmon with Fusion Butter
Toasted Focaccia with Smoked Salmon and Red Onion
Salmon Cakes with Creamy Mustard Sauce
Crispy Crab Cakes with Chipotle Aioli
Creole Shrimp on Buttery Waffled Biscuits
Honey Barbecue Grilled Shrimp Skewers
Southern-Style Fried Chicken and Waffles
Tandoori-Style Chicken
Chicken Cordon Bleu
Chicken Satay with Spicy Peanut Dipping Sauce
Downhome Waffled Chicken Pot Pies
Spicy Buffalo Chicken on Waffled Biscuits
Pico de Gallo Chicken Quesadillas
Waffled Pork Chops with Peach Salsa
Spicy Pork and Green Onion Wontons with Sweet-and-Sour Sauce
Stuffed Country Honey Ham Biscuits
Sweet-and-Sour Sausage and Apples on Spicy Cheddar Waffles
Stuffed Pepperoni and Olive Pizza Pies
Waffled Steak and Potatoes with Garlic Herb Butter
Empanadas with Chimichurri
Beefy Waffled Tamale Pie
Tantalizing Taco Pies
Gyro-Style Lamb Patties with Yogurt Sauce

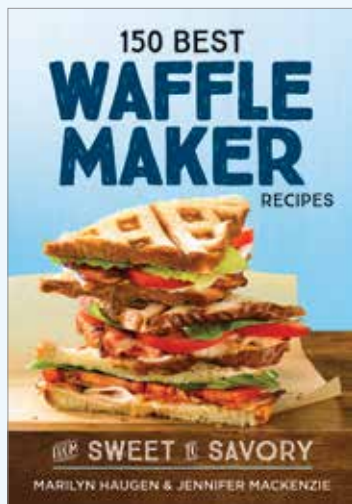
VEGETARIAN WAFFLES

Margherita Pizza
Mediterranean-Inspired Pizza with Olives and Feta
Cheesy Jalapeño Quesadillas
Asparagus, Tomato and Cotija Stuffed Tortillas
Avocado, Chile Pepper and Corn Stuffed Tortillas with Mango Slaw
Sweet and Spicy Stuffed Naan
Feta, Spinach and Kalamata Stuffed Sandwiches
Summer Squash and Peppers in Sourdough
Grilled Vegetable Pinwheels
Waffled Artichokes with Lemony Drizzle
Dreamy Roasted Beet Salad with Pistachios
Miso-Marinated Eggplant
Caprese Salad Stacks with Grilled Eggplant

Jicama, Wakame and Ginger Cakes with Wasabi Sauce
Polenta and Mushroom Stuffed Buckwheat Cone
Tequila Lime Portobello Mushrooms
Sesame Roasted Portobello Mushrooms Stuffed with Tangy Slaw
Waffled Peppers with Roasted Tomato Dip
Quinoa Veggie Cakes with Minty Yogurt
Black Bean Burgers with Creamy Avocado
Cheesy Hummus and Veggie Wafflini
Glazed Marinated Tempeh on a Stick
Sassy Garlic Grilled Tofu Kabobs

DESSERTS AND TREATS

Cinnamon Apples with Caramel Sauce
Waffled Brown Sugar Banana Bites
Grilled Pears with Poppy Seed Vinaigrette
Brazilian Grilled Pineapple Rings
Grilled Pineapple with Rum Sauce
Banana Split Crispy Waffle Cones
Frozen Very Berry Strawberry Ice Cream Sandwiches
Tiramisu-Style Waffled Crêpes
Not-Your-Grandmother's Mini Apple Pie
Peanut Butter Banana Pudgy Pie
Banoffee Pie Waffles
Chocolate Cherry Pies
Brioche Bread Pudding with Peaches
Waffle Cones with Custard Filling and Golden Syrup
Cannoli-Style Cream-Filled Waffles
Decadent Waffled Eclairs with Dark Chocolate Glaze
Chocolate-Dipped Waffles with Sprinkles
Chocolate Lovers' Triple-Chocolate Waffles
Waffle Pops with Chocolate Hazelnut Spread
S'more Waffle Favorites
Rocky Road Treats
Sweet and Salty Turtle Bars
Goopy Chocolate Brownies
Dark Chocolate Cake
Downhome Strawberry Shortcake with Almond Cream
Blueberry Cheesecake Waffles
Frosted Gingerbread Waffles
Candied Ginger and Almond Rugelach
Waffled Biscuit Baklava
Pecan Sugar Cookies
Oatmeal Cookies
Chocolate Chip Cookies



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ABOUT THE AUTHORS

Marilyn Haugen is passionate about cooking and entertaining and has turned this passion into a very successful cookbook career. She is the bestselling author of *150 Best Spiralizer Recipes*, *175 Best Instant Pot Recipes* and *175 Best Superfood Blender Recipes*.

Jennifer MacKenzie is a professional home economist and is in constant demand for her incredible recipe development skills. She is the bestselling author of *The Dehydrator Bible*, *The Complete Trail Food Cookbook* and *Sous Vide Basics*.

150 BEST WAFFLE MAKER RECIPES

Wide-ranging recipes allow the ubiquitous waffle maker to be used for so much more.

- To say that waffles are enjoying a moment is an understatement. The Waffle House sells 145 waffles per minute — 877 million waffles and counting since they opened — and almost 10% of North Americans eat waffles at least once a week.
- Bestselling authors and highly respected recipe developers offer 150 easy and delicious recipes for sweet and savory waffles, with vegetarian, vegan and gluten-free options.

Ingenious tips and techniques that will have you making waffles like a pro in the same time it would take you to go out to a restaurant!

- This inspired collection includes recipes for everything from the classics and delectable breakfast and brunch options to snacks and light bites, grab-and-go burgers and sandwiches, main dishes and tantalizing desserts and treats.
- Enjoy recipes such as Huevos Rancheros with Cornmeal Waffles, Pumpkin Spice Waffles with Coconut Cream, Caprese Salad Stacks with Grilled Eggplant, BBQ Pulled Pork Stuffed Waffles with Coleslaw and the Club Wafflewich.

Marketing and Publicity

Robert Rose will launch a highly targeted marketing and publicity campaign across North American platforms.

- National and regional print and online publicity campaign
- Blogger and reviewer campaign targeting all food, health, parenting and lifestyle sites
- Pitched for print and online roundups and catalogs
- Social media outreach including all publisher platforms and channels (Facebook, Pinterest, Twitter, Instagram)
- Digital sample and recipe feature campaign