
DIRECTIONS FOR
OPERATING
WAFFLE IRON*



**TESTED
RECIPES**



*These directions are for both automatic and non-automatic appliances. Note the directions which apply to your particular waffle iron.

INSTRUCTIONS FOR WAFFLE IRONS

The following instructions apply to automatic, non-automatic, twin or single waffle irons. The **AUTOMATIC** waffle iron is equipped with a thermostatic control and a signal light which glows until baking temperature is reached and again until waffle is baked. The **NON-AUTOMATIC** waffle iron has an indicator in which the pointer moves toward the "BAKE" zone and also indicates "HOT", at which point the waffle iron is overheated. Note: The first time the waffle iron is heated, it may smoke a trifle. This is due to newness and will not occur again.

TO OPERATE:

AUTOMATIC—Connect only to alternating current of 110-120 volt.

NON-AUTOMATIC—Connect to either alternating current or direct current of 110-120 volt.

PREHEAT:

AUTOMATIC—Set control knob midway between **LIGHTER** and **DARKER** and preheat, with grids closed until signal light stops glowing.

NON-AUTOMATIC—Preheat, with grids closed, until pointer of indicator reaches the "BAKE" zone.

CARE OF GRIDS:

Season—Before using waffle iron the first time, preheat to baking temperature then brush both grids thoroughly with cooking oil or melted unsalted shortening. Discard the first waffle as it will absorb any excess grease. It should not be necessary to treat the grids again unless the film of oil is destroyed by overheating. If waffles begin to stick, clean the grids and season again. See "Causes For Sticking." While waffle iron is still warm, remove crumbs and wipe grids with a dry

cloth or paper toweling. Never leave waffle iron connected for any length of time without baking, as this will cause the grids to darken.

CLEANING:

When finished baking waffles, disconnect waffler and allow to cool with grids open. Clean the outside with a damp cloth then polish with a dry, soft cloth. Never immerse appliance in water, as this will ruin the heating element. If waffles stick, use wire brush to clean.

BAKING:

AUTOMATIC—Follow foregoing instructions to "Preheat". Pour batter until it spreads to about 1 inch from edge of grid. Close cover. Signal light will glow until waffle is finished. If the first waffle is not of the desired brownness, adjust control knob toward LIGHTER or DARKER according to your preference.

NON-AUTOMATIC—Preheat, then pour batter to within 1 inch from edge of the grid. Close cover and bake until steaming stops. (About 4 or 5 min.)

TWIN WAFFLE IRONS—Proceed as for single unit waffle irons. Occasionally when only one waffle is desired, or only enough batter remains for one waffle, bake on the right hand side unit. Keep the left hand side unit open during the baking, so it will not overheat.

SOME CAUSES FOR STICKING

1. Allowing the iron to become overheated or stand preheated too long before pouring the batter. This burns out the coating of fat on the grids and will cause sticking. If this is the case, pretreat as for a new waffle iron.
2. Starting to bake before the iron is hot enough. Iron is at a correct temperature when a drop of water will roll around on the grid.
3. Attempting to lift cover before waffle is done. Wait until steaming has stopped.
4. Insufficient shortening in the batter. Two or more tablespoons of shortening are required for each cup of flour.

PREPARED WAFFLE MIXES

There are a number of good packaged waffle mixes available. These vary in fat content. Some require addition of liquids only. For others, eggs, fat, and other ingredients are also necessary. Follow manufacturer's instructions on box and try baking a small quantity first. If sticking occurs, add one tablespoon of melted fat for each cup of prepared mix. Blend well into the batter. Season grids before baking first waffle.

TESTED RECIPES

Standard Waffle Recipe

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|---|---|-----------------|-------------------------|
| 2 | cups sifted all purpose flour | 3 | teaspoons baking powder |
| 2 | tablespoons sugar | 2 | eggs, separated |
| 1 | teaspoon salt | 1 $\frac{3}{4}$ | cups sweet milk |
| 4 | tablespoons melted butter or other shortening | | |

Sift dry ingredients together into mixing bowl. Add egg yolks and milk slowly, beating until batter is smooth. Add melted shortening and fold in stiffly beaten egg whites.

VARIATIONS:

Before folding stiffly beaten egg whites into the waffle batter, add any one of the following:

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| $\frac{1}{2}$ | cup diced, crisply fried bacon | 2 | cups finely chopped, unpeeled apples |
| 1 | cup blueberries | 1 | teaspoon grated lemon rind and 1 teaspoon lemon juice |
| 1 | cup drained, crushed or finely diced pineapple | | |
| $\frac{3}{4}$ | cup broken nutmeats | | |

All Bran Waffles

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|---------------|------------------------------|---------------------------|------------------------|
| 1 | cup sifted all purpose flour | 1 | teaspoon baking powder |
| 3 | tablespoons sugar | 1 | cup All Bran |
| $\frac{1}{2}$ | teaspoon salt | 2 | eggs, separated |
| $\frac{1}{2}$ | teaspoon baking soda | 1 | cup sour milk |
| | 6 | tablespoons melted butter | |

Sift first five ingredients together into a bowl. Stir in All Bran. Add beaten egg yolks, sour milk and butter. Fold in stiffly beaten egg whites. These take a little longer baking time, but are very delicious.

Buttermilk Waffles

2	cups sifted all purpose flour	2	tablespoons sugar
1/2	teaspoon soda	2	eggs, separated
1	teaspoon salt	1	cup buttermilk
2	teaspoons baking powder	1	cup water
	4	tablespoons	melted butter

Sift dry ingredients together, add egg yolks, buttermilk, water and melted butter. Beat until batter is smooth. Fold in stiffly beaten egg whites and bake.

Graham Waffles

1	cup sifted all purpose flour	1	cup graham or whole wheat flour
3/4	teaspoon salt	2	eggs, separated
4	teaspoons baking powder	1 1/2	cups milk
2	tablespoons sugar	6	tablespoons melted butter

Sift first four ingredients into a bowl. Stir in graham flour, add beaten egg yolks and milk, mix thoroughly. Add melted butter and fold in stiffly beaten egg whites.

Corn Meal Waffles

1 1/2	cups sifted all purpose flour	1/2	cup yellow corn meal
2	tablespoons sugar	2	eggs, separated
1	teaspoon salt	1 3/4	cups milk
3	teaspoons baking powder	4	tablespoons butter

Sift flour, sugar, salt and baking powder into a bowl. Stir in corn meal. Beat egg yolks, add to milk, and stir slowly into dry ingredients. Add melted butter, then fold in stiffly beaten egg whites.

Brownies for the Waffle Iron

1/2	cup shortening	1/2	teaspoon salt
1	cup granulated sugar	1	teaspoon baking powder
2	eggs	1/2	cup milk
2	oz. melted chocolate OR	1/2	cup nut meats
3	tablespoons cocoa	1	teaspoon vanilla
1 1/2	cups sifted all purpose flour	3	drops black walnut flavoring

Cream shortening and sugar. Add eggs and beat until mixture is light. If using chocolate, melt, and add at this point. Sift dry ingredients together and add alternately with the milk to the creamed mixture. Fold in nuts and flavorings.

Preheat automatic waffle iron to medium; non-automatic until pointer enters bake zone. Spread batter to within one inch from edge of grid. Bake 3 to 4 minutes. Cut into squares while hot and dust with powdered sugar.

Date Torte Sandwiches

7	oz. pitted dates, chopped	1	teaspoon vanilla
1	cup boiling water	1½	cups sifted cake flour
1	teaspoon soda	1	teaspoon baking powder
2	eggs	½	teaspoon salt
1	cup sugar	1	cup chopped nuts
¼	cup melted butter	1	package cream cheese

Pour boiling water over chopped dates. Add soda and stir until well blended. Cool. Beat eggs, add sugar and beat until light. Add melted butter and vanilla. Beat. Stir in flour that has been sifted with baking powder and salt. Add date mixture and nuts. Bake 2½ to 3 minutes in medium hot waffle iron. Spread cream cheese between sections, putting 3 layers together. Cut into shapes and roll in powdered sugar.

This batter is very thin and waffles are tender. Must be removed carefully from grid.

Refrigerator Layer Cake

½	cup shortening	2	cups sifted cake flour
1	cup sugar	3	teaspoons baking powder
3	eggs	1	teaspoon salt
½	cup milk	1	teaspoon extract

Cream shortening, sugar and eggs. Add milk and dry ingredients alternately. Add flavoring. Bake in medium hot waffle iron. Put layers together with chocolate filling and top with ice cream frosting. Put in refrigerator several hours before serving.

Ice Cream Frosting

Cream ½ cup butter and 2 cups powdered sugar. Add 1 egg, ½ teaspoon vanilla and beat well. Spread on cake. Melt 1½ squares chocolate and pour over icing.