

Learning to Cook with

SHAQTM



Rapid Waffle Maker

RECIPES

CRISPY WAFFLE

- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/3 cup baker's sugar
- 1 cup milk
- 1 cup water
- 3 eggs
- 1 tablespoon vanilla extract
- 1/2 teaspoon almond extract
- 1/2 cup vegetable oil

1. Start with all ingredients at room temperature.
2. Sift together flour, baking powder, baking soda, salt and sugar.
3. In separate bowl whisk together milk, water, eggs, vanilla extract, almond extract and oil.
4. Add wet ingredients to dry and whisk until batter is smooth. Allow batter to rest for 5 minutes, stir again.
5. Pour the batter when READY light is illuminated. Cook for approximately 4 minutes.

PEANUT BUTTER WAFFLE

- 1 3/4 cups all-purpose flour
 - 2 teaspoons baking powder
 - 1 teaspoon baking soda
 - 1 teaspoon salt
 - 1/3 cup baker's sugar
 - 1 cup milk
 - 1 cup water
 - 3 eggs
 - 1 tablespoon vanilla extract
 - 1/2 cup creamy peanut butter
 - 1/2 cup vegetable oil
1. Sift together flour, baking powder, baking soda, salt and sugar. In separate bowl whisk together milk, water, eggs and vanilla extract.
 2. In separate bowl blend peanut butter and oil, with hand mixer or blender. Add to milk mixture and blend until smooth.
 3. Add wet ingredients to dry and blend until batter is smooth. Allow to rest for 5 minutes, stir again.
 4. Pour the batter when READY light is illuminated. Cook for approximately 3-4 minutes.
 5. Serve with jelly or Elvis style with bacon and banana.

CHEDDAR JACK CHEESE & CHIVE WAFFLE

- 1 3/4 cups all-purpose flour
 - 2 teaspoons baking powder
 - 1 teaspoon baking soda
 - 1 teaspoon salt
 - 1/4 cup baker's sugar
 - 1 teaspoon herbs de Provence
 - 1/2 teaspoon granulated garlic
 - 1/2 teaspoon granulated onion
 - 2 cups water
 - 3 Eggs
 - 1/2 teaspoon vanilla extract
 - 1/2 cup vegetable oil
 - 2 tablespoons finely chopped fresh chive
 - 1/3 cup fancy shredded cheddar & Monterey Jack cheeses
 - 1/4 cup fancy shredded Parmesan cheese
1. Sift together flour, baking powder, baking soda, salt, sugar and spices.
 2. In separate bowl whisk together water, eggs, vanilla extract, oil and chives.
 3. Add wet ingredients to dry and whisk until batter is smooth.
 4. Mix in shredded cheeses. Allow batter to rest for 5 minutes, stir again
 5. Pour the batter when READY light is illuminated. Cook for approximately 4 minutes.
 6. Serve for breakfast with poached egg & sliced avocado or for lunch with fried chicken and honey.

HAM & CHEESE OMELET

- 2 large eggs
 - 1/8 teaspoon hot pepper sauce
 - 1/4 teaspoon salt
 - 1/8 teaspoon black pepper
 - 2 teaspoons spring onions (or scallions)
 - 1 spray cooking oil spray
 - 1/4 cup grated Parmesan cheese
 - 2 ounces diced ham
1. Preheat the appliance
 2. Mix all ingredients together and then pour the mixture into the skillet plate. Close lid.
 3. Let the mixture sit for 20 seconds, then rotate the 180°.
 4. Allow the omelet to cook for 1-2 minutes or to desired doneness.
 5. Remove the omelet and serve.

FRIED EGGS

- 1 large egg
 - Nonstick cooking spray
1. Preheat the appliance
 2. Spray skillet plate with nonstick cooking spray.
 3. Crack egg onto skillet side
 4. Close lid the lid and cook for approximately 2 minutes or until desired doneness. Do not rotate unit.
 5. Remove the fried egg and serve.

PANCAKES

- 1 cup milk
 - 2 cups pancake mix (you can use any store-bought pancake mix or homemade batter)
 - 1 egg
 - 1 tablespoon oil
1. Preheat the appliance
 2. Lightly coat the skillet plates with cooking oil.
 3. Evenly pour pancake batter (approximately $\frac{3}{4}$ cup) into the center of the lower open plate.
 4. Close the plates. Wait 10 seconds, and then use the handle to rotate the plates fully to the right.
 5. Allow the pancakes to cook for around 3-4 minutes or to the desired doneness.