

WAFFLE MAKER

Recipe Ideas



Cuisinart®



Welcome to **CREATIVE CUISINE.**

The Cuisinart Waffle Maker cooks to perfection with no mess, giving you a golden-brown crust and a soft fluffy centre every time. Simply prepare your batter and pour into the machine for delicious, extra-large waffles in minutes.

We have designed a few recipes to help you get started with your Waffle Maker.

For more recipe ideas:

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CONTENTS

SAVOURY WAFFLES

Basic Savoury Waffles	5
Gluten Free Savoury Waffles	5
Wholemeal Blueberry Waffles	6
Olive & Courgette Waffles With Chicken Salad	7
Savoury Waffles With Poached Eggs And Asparagus	9
Spinach And Ricotta Waffles With Smoked Salmon	10
Pancetta, Spinach And Cheddar Waffles	12
Rolled Oats & Raisin Waffles	13

SWEET WAFFLES

Apple & Cinnamon Waffles With A Berry Compote	14
Dark Chocolate & Raspberry Waffles	15
Sweet Waffles With Honey Roast Peaches	16
Mulled Winter Fruits Waffles, Orange And Cinnamon	
Jersey Cream, Toasted Pecans And Mulling Syrup	18
Cinnamon Waffles With Vanilla Yoghurt And Banana	20

BASIC SAVOURY WAFFLES

INGREDIENTS (Makes 4 waffles)

- 90g Plain Flour
- ½ tbsp Caster Sugar
- ½ tbsp Baking Powder
- ½ tsp Salt
- 150ml Full Fat Milk
- 40g Unsalted Butter, melted
- 1 Egg, lightly beaten

Vegetable oil to lightly grease the waffle plates

Hints & Tips

For best results, it is very important to allow the waffle mixture to rest for a few minutes. This is to allow the chemical reaction of the baking powder to begin, and help the batter rise.

METHOD

1. Preheat the oven to 140°C / 275°F / Gas Mark 1.
2. Place the flour, sugar, baking powder and salt in a bowl and mix well.
3. In a separate bowl, combine the milk, butter and egg. Add this to the dry ingredients and stir well until blended and smooth.
4. Leave the batter to rest for 5 minutes.
5. Preheat the Waffle Maker and lightly grease the plates with the vegetable oil.
6. When the green light is on, pour a ladleful (approximately 90ml) into each grid. Close the lid and cook for approximately 4 minutes.
7. Open the lid and check the waffles. Once cooked, carefully remove and keep warm on a wire rack in the oven. Repeat with the remaining batter.

GLUTEN FREE SAVOURY WAFFLES

INGREDIENTS (Makes 8 waffles)

- 400g Gluten Free Plain Flour
- 3 tbsp Caster Sugar
- 1 tbsp Baking Powder
- Pinch of Salt
- 400ml Semi Skimmed Milk
- 90g Unsalted Butter, melted
- 1 Large Egg, lightly beaten

Vegetable oil to lightly grease the waffle plates

METHOD

1. Preheat the oven to 140°C / 275°F / Gas Mark 1.
2. Place the gluten free flour, sugar, baking powder and salt in a bowl and mix well.
3. In a separate bowl, combine the milk, butter and egg. Add this to the dry ingredients and stir well until blended and smooth.
4. Leave the batter to rest for 15 minutes.
5. Preheat the Waffle Maker and lightly grease the plates with the vegetable oil.
6. When the green light is on, pour ½ a cup (approximately 125ml) into each grid. Close the lid and cook for approximately 4 minutes.
7. Open the lid and check the waffles. Once cooked, carefully remove and keep warm on a wire rack in the oven. Repeat with the remaining batter.

WHOLEMEAL BLUEBERRY WAFFLES

INGREDIENTS

(Makes 8 waffles)

- 100g Plain Flour
- 80g Wholemeal Flour
- 1 tbsp Caster Sugar
- 1 tbsp Baking Powder
- Pinch of Salt
- 300ml Semi Skimmed Milk
- 80g Unsalted Butter, melted
- 2 Eggs, lightly beaten
- 1 tsp Vanilla Extract
- 80g Blueberries
- Zest of 1 Orange
- 40g Blanched Almonds, chopped

Vegetable oil to lightly grease the waffle plates

TO SERVE

- 80g Blueberries
- Maple Syrup

METHOD

1. Preheat the oven to 140°C / 275°F / Gas Mark 1.
2. Place the flours, sugar, baking powder and salt in a bowl and mix well.
3. In a separate bowl, combine the milk, butter, eggs and vanilla extract. Add this to the dry ingredients and stir well until blended and smooth.
4. Gently combine the blueberries, orange zest and chopped almonds into the batter.
5. Leave the batter to rest for 5 minutes.
6. Preheat the Waffle Maker and lightly grease the plates with the vegetable oil.
7. When the green light is on, pour a ladleful (approximately 90ml) into each grid. Close the lid and cook for approximately 5 minutes.
8. Open the lid and check the waffles. Once cooked, carefully remove and keep warm in the oven on a wire rack. Repeat with the remaining batter.
9. Serve with scattered blueberries and drizzle with maple syrup.

OLIVE & COURGETTE WAFFLES WITH CHICKEN SALAD

INGREDIENTS

(Makes 4 waffles)

WAFFLES

- 90g Plain Flour
- ½ tbsp Caster Sugar
- ½ tbsp Baking Powder
- ½ tsp Salt
- 150ml Full Fat Milk
- 40g Unsalted Butter, melted
- 1 Egg, lightly beaten
- 80g Courgette, grated
- 50g Black Olives, chopped
- 10g Flat Leaf Parsley, chopped

Vegetable Oil to lightly grease the waffle plates

SALAD

- 2 Chicken Breasts, uncooked
- Olive Oil
- Freshly ground Salt & Pepper to taste
- 100g Mixed Salad Leaves

DRESSING

- 2 tbsp Olive Oil
- Juice of 1 Lemon

METHOD

WAFFLES

1. Preheat the oven to 140°C / 275°F / Gas Mark 1.
2. Place the flour, sugar, baking powder and salt in a bowl and mix well.
3. In a separate bowl, combine the milk, butter and egg. Add this to the dry ingredients and stir well until blended and smooth.
4. Gently stir in the grated courgette, chopped black olives and chopped parsley.
5. Leave the batter to rest for 5 minutes.
6. Preheat the Waffle Maker and lightly grease the plates with the vegetable oil.
7. When the green light is on, pour a ladleful (approximately 90ml) into each grid. Close the lid and cook for approximately 5 minutes.
8. Open the lid and check the waffles. Once cooked, carefully remove and keep warm in the oven on a wire rack. Repeat with the remaining batter.

SALAD & DRESSING

9. Drizzle the olive oil over the chicken and season. Heat a heavy-based frying pan and put the chicken in, skin side down. Fry on a high heat for 3-4 minutes until the skin is golden and crisp. Turn the chicken over and fry on a medium heat for a further 6-8 minutes until just cooked.
10. Allow the chicken to rest whilst you assemble the remaining ingredients.
11. Cut each of the 4 waffles in half diagonally. Arrange 2 waffle halves on each plate.
12. Scatter the leaves between the 4 plates.
13. Finely slice the chicken breast at an angle and spread evenly between the four plates.
14. Dress the chicken and salad with the lemon juice and olive oil. Season to taste.

SAVOURY WAFFLES WITH POACHED EGG AND ASPARAGUS

INGREDIENTS (Makes 4 waffles)

WAFFLES

- 90g Plain Flour
- ½ tbsp Caster Sugar
- ½ tbsp Baking Powder
- ½ tsp Salt
- 150ml Full Fat Milk
- 40g Unsalted Butter, melted
- 1 Egg, lightly beaten

Vegetable oil to lightly grease the waffle plates.

TOPPING

- 250g Asparagus Spears
- 4 Fresh Eggs for poaching
- 4 tbsp Hollandaise Sauce

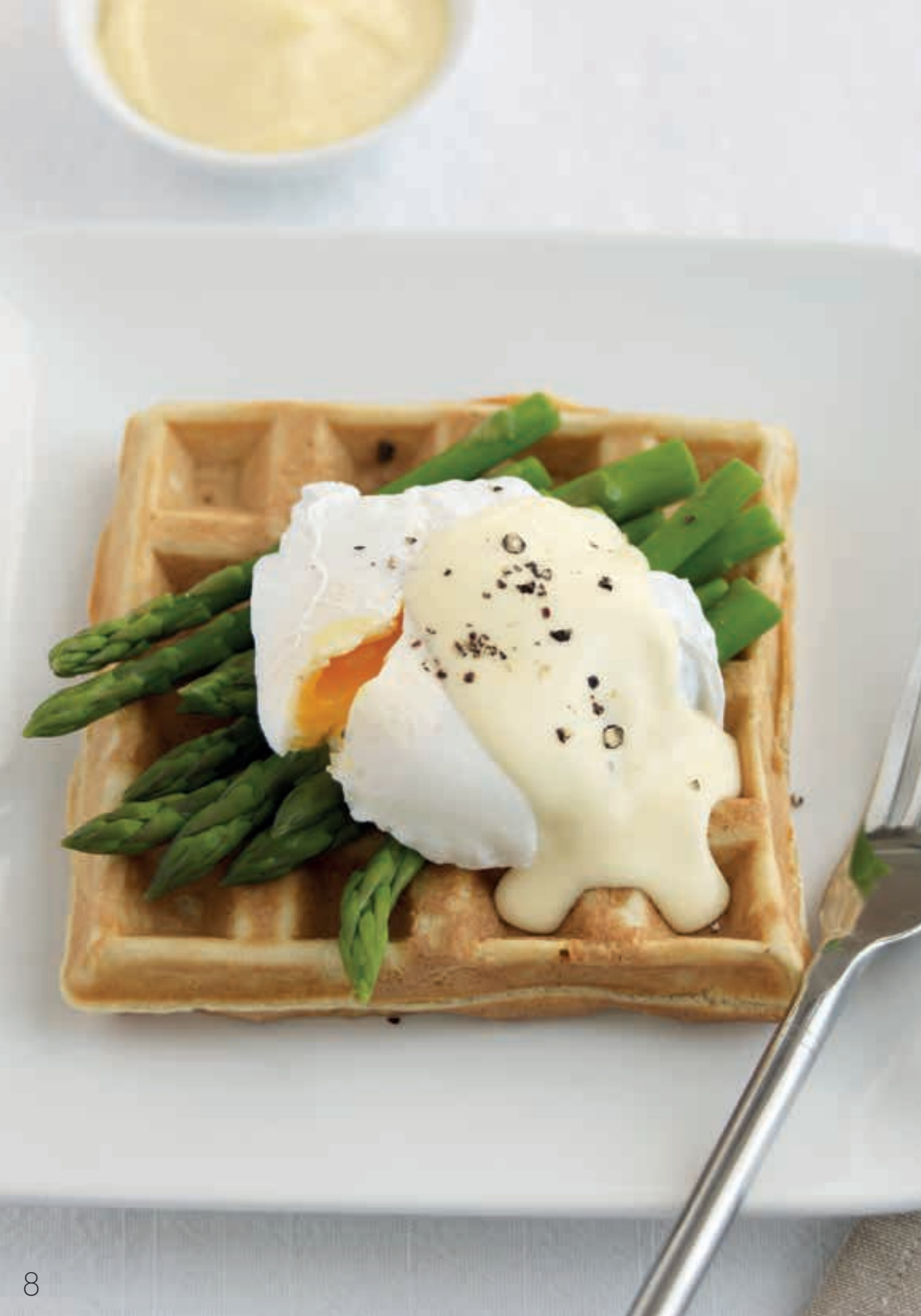
METHOD

WAFFLES

1. Preheat the oven to 140°C / 275° F / Gas Mark 1.
2. Place the flour, sugar, baking powder and salt in a bowl and mix well.
3. In a separate bowl, combine the milk, butter and egg. Add this to the dry ingredients and stir well until blended and smooth.
4. Leave the batter to rest for 5 minutes.
5. Preheat the Waffle Maker and lightly grease the plates with the vegetable oil.
6. When the green light is on, pour a ladleful (approximately 90ml) into each grid. Close the lid and cook for approximately 5 minutes.
7. Open the lid and check the waffles. Once cooked, carefully remove and keep warm in the oven on a wire rack. Repeat with the remaining batter.

TOPPING

8. Remove the woody ends of the asparagus. Tie your asparagus into a bundle to make it easier to handle. Bring a pan of water to the boil. Once the water is boiling drop the asparagus bundle in, cover and cook for three to five minutes, depending on the thickness. Take them out and plunge into some ice cold water. Drain and set aside ready to serve.
9. To poach the eggs, fill a pan with just over one third of water and bring to a light simmer. Add a pinch of salt, then gently break the eggs, one at a time, into a cup and pour into the pan. Cook for between 2 and 4 minutes depending on how firm you like them. Remove with a slotted spoon and drain well.
10. Place a warm waffle on each plate and top with a few asparagus spears. Add a poached egg and drizzle over some hollandaise sauce. Serve immediately.



SPINACH AND RICOTTA WAFFLES WITH SMOKED SALMON

INGREDIENTS (Makes 4 waffles)

WAFFLES

- 100g Baby Spinach
- 160g Ricotta Cheese
- 80ml Semi-skimmed Milk
- 2 Large Eggs (yolks and whites separated)
- 120g Plain Flour
- 1 tsp Baking Powder
- Zest of 1 Lemon
- 1 tsp Lemon Juice
- 1 tsp Salt
- 40g Butter

TO SERVE

- 4 Fresh Eggs
- 1 tsp White Wine Vinegar
- 160g Smoked Salmon
- 40g Watercress
- 80g Crème Fraiche
- Sea Salt and freshly Ground Black Pepper

METHOD

WAFFLES

1. Wilt the spinach by placing in a colander and pouring boiling water over it. Drain the excess water by pressing between two paper towels. Chop thinly with a knife.
2. Put the ricotta, milk and egg yolks into a bowl and mix well to combine until smooth.
3. Stir in the flour, baking powder and salt. Gently whisk to make a smooth batter.
4. Beat the egg whites until they become foamy and then fold them into the ricotta mixture.
5. Add the spinach, salt, lemon juice and zest to the waffle batter, gently stirring to combine.
6. Leave the batter to rest for 5 minutes.
7. Turn the Waffle Maker on to preheat.
8. Grease the waffle plates with the butter. When the green light is on pour a ladleful (approx. 90ml) of batter into each grid of the waffle maker. Gently spread the batter into the plates and cook for approximately 6 minutes.
9. Open the lid and check the waffles. Once cooked, carefully remove and repeat with the remaining batter.

TO SERVE

10. Whilst the waffles are cooking put a saucepan of water on and bring to the boil, turn down to simmer and add the vinegar to the water. Gently break the eggs into the simmering water and cook for approximately 5 minutes. Once the eggs are cooked remove with a slotted spoon ensuring that all water has drained off.
11. Cut the waffles in two, diagonally, and place in the centre of each plate.
12. Top with the smoked salmon and a poached egg.
13. Place the watercress on the plate along with a dollop of crème fraiche.
14. Season with sea salt and freshly ground pepper.



PANCETTA, SPINACH AND CHEDDAR WAFFLES

INGREDIENTS (Makes 4 waffles)

- 75g Pancetta, cubed
- ½ Red Onion, finely diced
- 60g Spinach
- 50g Cheddar, grated
- 90g Plain Flour
- ½ tbsp Caster Sugar
- ½ tbsp Baking Powder
- ½ tsp Salt
- 150ml Full Fat Milk
- 40g Unsalted Butter, melted
- 1 Egg, lightly beaten

Vegetable oil to lightly grease the waffle plates.

TO SERVE

- Maple Syrup, warmed

METHOD

1. Preheat the oven to 140°C / 275° F / Gas Mark 1.
2. In a small pan on a medium heat cook your pancetta for 2 minutes or until it just becomes crispy on the edges. Add the diced red onions and continue to cook for a few minutes until the onions have softened. Remove from the pan and reserve in a bowl.
3. Wilt the spinach by placing in a colander and pouring boiling water over it. Once it has cooled a little squeeze out any excess water and chop. Add the wilted spinach to the cooked pancetta and onions. Add the grated cheese to this and reserve.
4. Place the flour, sugar, baking powder and salt in a bowl and mix well.
5. In a separate bowl, combine the milk, butter and egg. Add this to the dry ingredients and stir well until blended and smooth.
6. Gently combine the cooked pancetta and onion mixture into the waffle batter.
7. Leave the batter to rest for 5 minutes.
8. Preheat the Waffle Maker and lightly oil the plates with the vegetable oil.
9. When ready, pour a ladleful (approximately 90ml) into each grid. Close the lid and cook for 5 minutes.
10. Open the lid and check the waffles. Once cooked, carefully remove and keep warm in the oven on a wire rack. Repeat with the remaining batter.
11. Serve drizzled with warmed maple syrup.

ROLLED OATS & RAISIN WAFFLES

INGREDIENTS (Makes 8 waffles)

WAFFLES

- 180g Plain Flour
- 80g Rolled Oats
- 2 tbsp Soft Brown Sugar
- 1 tbsp Baking Powder
- 1 tsp Cinnamon
- Pinch of Salt
- 360ml Buttermilk
- 80g Unsalted Butter, melted
- 2 Eggs, lightly beaten
- ½ tsp Vanilla Extract
- 100g Raisins

Vegetable oil to lightly grease the waffle plates

TO SERVE

- Maple Syrup

METHOD

1. Preheat the oven to 140°C / 275°F / Gas Mark 1.
2. Place the flour, oats, sugar, baking powder, cinnamon and salt in a bowl and mix well.
3. In a separate bowl, combine the buttermilk, melted butter, eggs and vanilla extract. Add this to the dry ingredients and stir well until blended and smooth. The batter is a thick consistency due to the oats.
4. Gently stir in the raisins.
5. Leave the batter to rest for 5 minutes.
6. Preheat the Waffle Maker and lightly grease the plates with the vegetable oil.
7. When the green light is on, pour a ladleful (approximately 90ml) into each grid. Close the lid and cook for approximately 4 minutes.
8. Open the lid and check the waffles. Once cooked, carefully remove and keep warm on a wire rack in the oven. Repeat with the remaining batter.
9. Serve drizzled with maple syrup.

APPLE & CINNAMON WAFFLES WITH A BERRY COMPOTE

INGREDIENTS

(Makes 8 waffles)

WAFFLES

- 2 Eating Apples
- 80g Plain Flour
- 80g Wholemeal Flour
- 1 tbsp Caster Sugar
- 1 tsp Cinnamon
- 1 tbsp Baking Powder
- Pinch of Salt
- 300ml Semi Skimmed Milk
- 80g Unsalted Butter, melted
- 2 Eggs, lightly beaten

Vegetable oil to lightly grease the waffle plates.

BERRY COMPOTE

- 200g Mixed Frozen Berries (thawed)
- 1 tbsp Icing Sugar

METHOD

WAFFLES

1. Preheat the oven to 140°C / 275°F / Gas Mark 1.
2. Peel, core and grate the apples. Place in a mixing bowl with the flours, sugar, cinnamon, baking powder and salt. Mix well.
3. In a separate bowl combine the milk, butter and eggs. Add this to the dry ingredients and stir well until blended and smooth.
4. Leave the batter to rest for 5 minutes.
5. Preheat the Waffle Maker and lightly grease the plates with the vegetable oil.
6. When the green light is on, pour a ladleful (approximately 90ml) into each grid. Close the lid and cook for approximately 5 minutes.
7. Open the lid and check the waffles. Once cooked, carefully remove and keep warm in the oven on a wire rack. Repeat with the remaining batter.

BERRY COMPOTE

8. In a pan, mix the berries with the icing sugar and gently heat for approximately 15 minutes. Drizzle over the waffles and serve immediately.

DARK CHOCOLATE & RASPBERRY WAFFLES

INGREDIENTS

(Makes 4 waffles)

WAFFLES

- 90g Plain Flour
- 1 tbsp Caster Sugar
- ½ tbsp Baking Powder
- Pinch of Salt
- 150ml Semi Skimmed Milk
- 40g Unsalted Butter, melted
- 1 Egg, lightly beaten
- 80g good quality Dark Chocolate, roughly chopped
- 80g Raspberries, halved

Vegetable oil to lightly grease the waffle plates

SERVING

- 100g Raspberries
- Vanilla Ice Cream

METHOD

1. Preheat the oven to 140°C / 275°F / Gas Mark 1.
2. Place the flour, sugar, baking powder and salt in a bowl and mix well.
3. In a separate bowl, combine the milk, butter and egg. Add this to the dry ingredients and stir well until blended and smooth.
4. Gently combine the dark chocolate and halved raspberries. Leave the batter to rest for 5 minutes.
5. Preheat the Waffle Maker and lightly grease the plates with the vegetable oil.
6. When the green light is on, pour a ladleful (approximately 90ml) into each grid. Close the lid and cook for approximately 4 minutes.
7. Open the lid and check the waffles. Once cooked, carefully remove and keep warm on a wire rack in the oven. Repeat with the remaining batter.
8. Serve with scattered raspberries and a scoop of vanilla ice cream.

SWEET WAFFLES WITH HONEY ROAST PEACHES

INGREDIENTS

(Makes 4 waffles)

ROASTED PEACHES

- 2 Yellow Peaches
- 2 tbsp Honey
- 1 tbsp Caster Sugar

WAFFLES

- 250g Plain Flour
- 40g Caster Sugar
- 1tsp Baking Powder
- ¼ tsp Salt
- 225ml Semi Skimmed Milk
- 1 Large Egg
- 60g Unsalted Butter

Vegetable oil to lightly grease the waffle plates.

SERVING

- 50ml Raspberry Coulis
- 20g Toasted Almonds
- 20 Fresh Raspberries
- Ice Cream

METHOD

ROASTED PEACHES

1. Preheat the oven to 220°C/ 425° F/ Gas Mark 7.
2. Cut the peaches in half and remove the stones. Place on a baking tray cut side up.
3. Drizzle the honey over and bake for 5 minutes in the oven.
4. Sprinkle the sugar on the top and bake for a further 6-8 minutes. Cool on a wire rack.
5. Leave the oven on but reduce the temperature to 140°C/ 275° F/ Gas Mark 1. It will be used to keep the waffles warm later on.

WAFFLES

6. Place the flour, sugar, baking powder and salt into a bowl and combine well. Slowly add the milk and stir well.
7. Beat the egg until fluffy.
8. Melt the butter and leave to cool a little so as not to curdle the egg when added to the batter.
9. Add butter to the batter then fold in the egg.
10. Leave to rest for 10 to 15 minutes.
11. Preheat the Waffle Maker and lightly grease the plates with some vegetable oil.
12. When the green light is on, pour a ladleful (approx. 90ml) of mixture into each grid. Close the lid and cook for approximately 6 minutes.
13. Open the lid and check the waffles. Once cooked, carefully remove and keep warm by placing on a wire rack in the oven. Repeat with the remaining batter.

SERVING

14. Cut each waffle in four diagonally.
15. Stack the waffle quarters together, drizzle with raspberry coulis.
16. Cut the cooked peaches into quarters and place on the plate.
17. Scoop the ice cream on the side, scatter the raspberries and sprinkle with flaked almonds.



MULLED WINTER FRUITS WAFFLES, ORANGE AND CINNAMON JERSEY CREAM, TOASTED PECANS AND MULLING SYRUP

INGREDIENTS

(Makes 6 waffles)

MULLING SYRUP

- Juice of ½ a lemon
- 250g Sugar
- ½ Cinnamon Stick
- 1 Clove
- 1 Strip of Orange Peel
- 350ml Red Wine

POACHED PEAR

- 1 Hard Pear, peeled, cored & quartered
- 110g Caster Sugar
- 70ml Water
- 170ml Sauternes Wine
- 2 Star Anise
- 1 Cinnamon Stick
- 3 Cloves

MULLED WINTER FRUITS

- 20g Dried Apricots
- 20g Currants
- 20g Dried Raisins
- 20g Dried Cranberries
- 20g Dried Figs
- 20g Prunes
- 40ml Rum
- 40ml Cointreau

ORANGE AND CINNAMON CREAM

- 150ml Crème fraiche
- 75ml Double Cream
- 50g Greek Yoghurt
- 50g Mascarpone Cheese
- 1 tbsp Caster Sugar
- ½ tsp Vanilla Essence
- ½ tsp Ground Cardamom
- ½ tsp Ground Star Anise
- Zest of 1 Orange

WAFFLES

- 1 egg
- 250g Plain Flour
- 60g Unsalted Butter
- 215ml Milk
- 40g Caster Sugar
- 10g Baking Powder
- ¼ tsp Salt

Vegetable oil to lightly grease the waffle plates

SERVING

- 50g Pecan Nuts

METHOD

MULLING SYRUP

1. Place all the ingredients in a pan and bring to the boil.
2. Gently boil, reducing the syrup by ¾ (this should take approximately 10 minutes), strain and leave it to chill in the fridge.
3. The syrup can be prepared a couple of days in advance if desired.

POACHED PEAR

4. Place the sugar, water and wine in a saucepan and bring to the boil.
5. Add the pear, star anise, cinnamon and cloves. Simmer for around 15 minutes.
6. Remove the pear from the liquid and reserve the liquid for the Mulled Winter Fruits.
7. Dice the pear into 5mm cubes, then place in the fridge to cool whilst preparing the remaining recipe.

MULLED WINTER FRUITS

8. Dice the fruits into 5 mm cubes and soak them for 2 hours in the Rum and Cointreau.
9. When the fruits have soaked up all the Rum and Cointreau, boil the pear's poaching liquor and tip the fruits in. Simmer for 5 min on low heat and cool at room temperature in the pan.
10. Once cool, drain well.

ORANGE AND CINNAMON CREAM

11. Place all the wet ingredients in a large bowl and whip with a hand mixer until it thickens and you get a soft whipped cream consistency.
12. Add the spices, grated orange zest and sugar. Stir well.
13. Allow the cream to set in the fridge for a couple hours.

WAFFLES

14. Preheat the oven to 140°C / 275°F / Gas Mark 1.
15. Place all the dry ingredients into a bowl. Slowly add the milk and stir well.
16. Beat the egg until fluffy.
17. Melt the butter and leave to cool a little.
18. Add the butter to the mixture then fold the beaten egg in and stir well.
19. Fold the mulled fruits and diced pears into the mixture.
20. Leave to rest for 10 to 15 minutes.
21. Preheat the Waffle Maker and lightly grease the plates with some vegetable oil. When the green light is on, pour 1 ladleful (approx. 90ml) of mixture into each grid.
22. Close the lid and cook for approximately 5 minutes.
23. Open the lid and check the waffles. Once cooked, carefully remove and keep warm by placing on a wire rack in the oven. Repeat with the remaining batter.

SERVE

24. Place two halves of a waffle on a plate.
25. Pour over the mulling syrup.
26. Place a generous scoop of the orange and cinnamon cream on top.
27. Sprinkle over the pecan nuts.

CINNAMON WAFFLES WITH VANILLA YOGHURT AND BANANA

INGREDIENTS

(Makes 4 waffles)

WAFFLES

- 90g Plain Flour
- ½ tsp Caster Sugar
- ½ tsp Cinnamon
- ½ tsp Baking Powder
- ½ tsp Salt
- 150ml Full Fat Milk
- 40g Unsalted Butter, melted
- 1 Egg, lightly beaten

Vegetable oil to lightly grease the waffle plates.

VANILLA GREEK YOGHURT

- 240ml Greek Yoghurt
- 1 Vanilla Pod
- 1 tbsp Caster Sugar

TOPPING

- 8 Rashes of Streaky Bacon
- 4 Small Bananas, peeled and cut lengthways
- 50g Butter
- 50g Caster Sugar
- 50g Chopped Pecan Nuts, toasted
- Maple Syrup to taste

METHOD

WAFFLES

1. Preheat the oven to 140°C / 275F / Gas Mark 1.
2. Place the flour, sugar, cinnamon, baking powder and salt in a bowl and mix well.
3. In a separate bowl, combine the milk, butter and egg. Add this to the dry ingredients and stir well until blended and smooth.
4. Leave the batter to rest for 5 minutes.
5. Preheat the Waffle Maker and lightly grease the plates with the vegetable oil.
6. When the green light is on, pour a ladleful (approximately 90ml) into each grid. Close the lid and cook for approximately 5 minutes.
7. Open the lid and check the waffles. Once cooked, carefully remove and keep warm on a wire rack in the oven. Repeat with the remaining batter.

VANILLA GREEK YOGHURT

8. For the vanilla yoghurt cut the vanilla pod lengthways and remove the seeds. Combine the vanilla seeds with the sugar in a small bowl and leave to infuse for 2 minutes. Whisk the vanilla sugar into the Greek yoghurt.

TOPPING

9. Lightly grease a frying pan and cook the bacon until golden brown. Set aside and keep warm.
10. In a clean frying pan melt the butter over a medium heat. Once the butter has melted add the sugar. When the sugar starts caramelising place your bananas on top and cook for about a minute on each side or until golden brown.
11. Serve the cinnamon waffles and top with the banana, cooked bacon, vanilla yoghurt, toasted pecans and maple syrup.



WAFFLE MAKER

For delicious, extra-large golden waffles;
with removable plates for easy cleaning.



Cuisinart[®]
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Since its launch in the US, for over 30 years, Cuisinart has been producing the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long life and designed to be easy to use as well as to give excellent performance day after day.