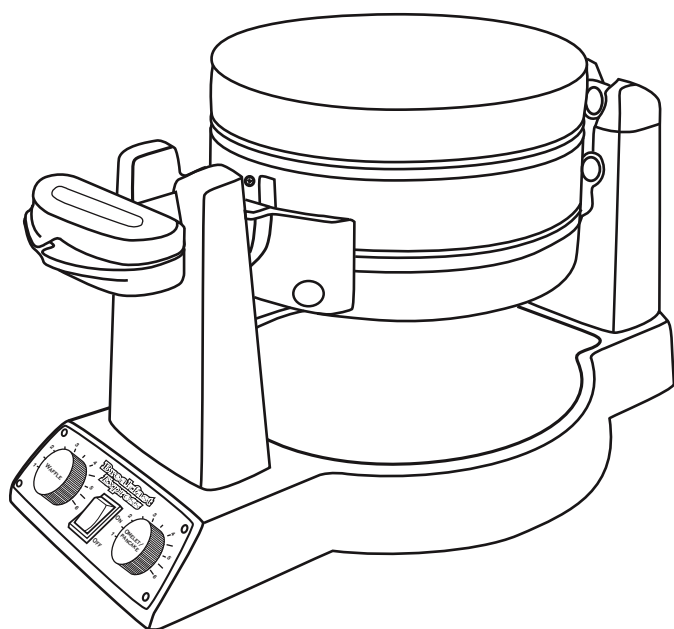


WARING PRO[®]

BREAKFAST EXPRESS[™] PROFESSIONAL BELGIAN WAFFLE/OMELET MAKER



WMR300 Series

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

CONTENTS

Important Safeguards	2
Before First Use.....	4
Special Features.....	5
Instructions for Use	6
Tips.....	7
Recipes	8
Cleaning and Maintenance.....	18

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

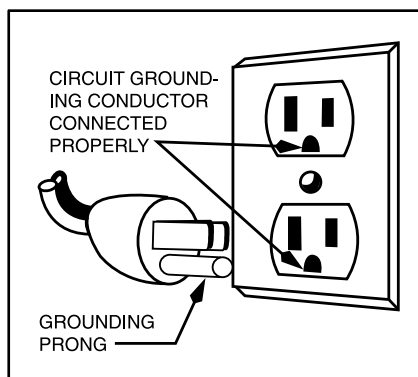
1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against fire, electrical shock, and injury to persons, DO NOT IMMERSE CORD, PLUG, OR UNIT in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug 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 Waring Authorized Service Facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Waring may result in fire, electrical shock, or injury to persons.
8. Do not use outdoors, or use for other than intended use.
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. Unplug the unit when finished baking waffles.
12. Always begin by plugging appliance into wall outlet. To disconnect, turn control to setting #1, then remove plug from wall outlet.
13. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL. DO NOT REMOVE THE BASE PANEL. NO USER-SERVICEABLE PARTS ARE INSIDE.**
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

GROUNDING INSTRUCTIONS

For your protection, the Waring Pro® Breakfast Express™ Professional Belgian Waffle/Omelet Maker is supplied with a molded 3-prong grounding-type plug and should be used in combination with a properly connected grounding-type outlet as shown in the figure.



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. The extension cord should be a grounding 3-wire cord.

BEFORE FIRST USE

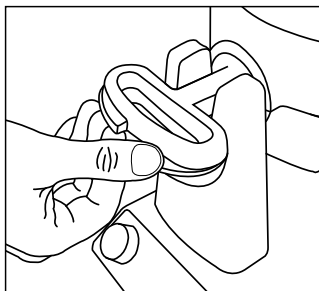
1. Before using your Waring Pro® Breakfast Express™ Professional Belgian Waffle/Omelet Maker for the first time, remove any dust from shipping by wiping the plates with a damp cloth. Remove all protective paper and wrapping.
2. The first time you use your waffle/omelet maker, it may have a slight odor and may smoke a bit. This is normal and common to heating appliances.
3. **NOTE: This Waring Pro® Breakfast Express™ Professional Belgian Waffle/Omelet Maker has been treated with a special nonstick coating. Before the first use, we suggest you season the waffle grids and omelet plates by brushing with cooking oil. Wipe with a paper towel or pastry brush.**

IMPORTANT NOTICE!

TO FACILITATE OPENING AND CLOSING THE WAFFLE/OMELET MAKER, PLEASE FOLLOW THE INSTRUCTIONS BELOW.

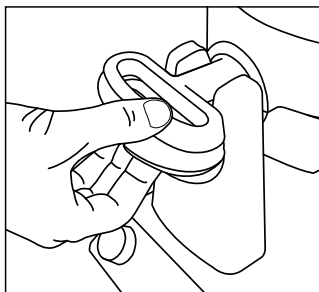
TO OPEN:

Place thumb on top of lip of lower handle and index finger under lip of upper handle. Push open.



TO CLOSE:

Place thumb on top handle and fingers under bottom handle and pull together until shut.



NOTE: Please note that top and bottom grid covers may separate slightly during use. This is normal. Should this occur, do not close handles until unit beeps, indicating that baking cycle is completed. Then, rotate to open. To reduce grid separation and overflow during cooking, you may want to reduce the quantity of batter.

SPECIAL FEATURES

1. **Deep 1" Waffle Grids**
2. **Omelet/Pancake Compartment**
3. **Browning Control Knobs**
Adjustable for different batters and personal preference.
4. **On/Off Switch**
5. **Indicator Lights**

Two green LEDs: one for waffle side and one for omelet side will illuminate when unit is at the proper temperature, then flash and re-illuminate when each side is done.

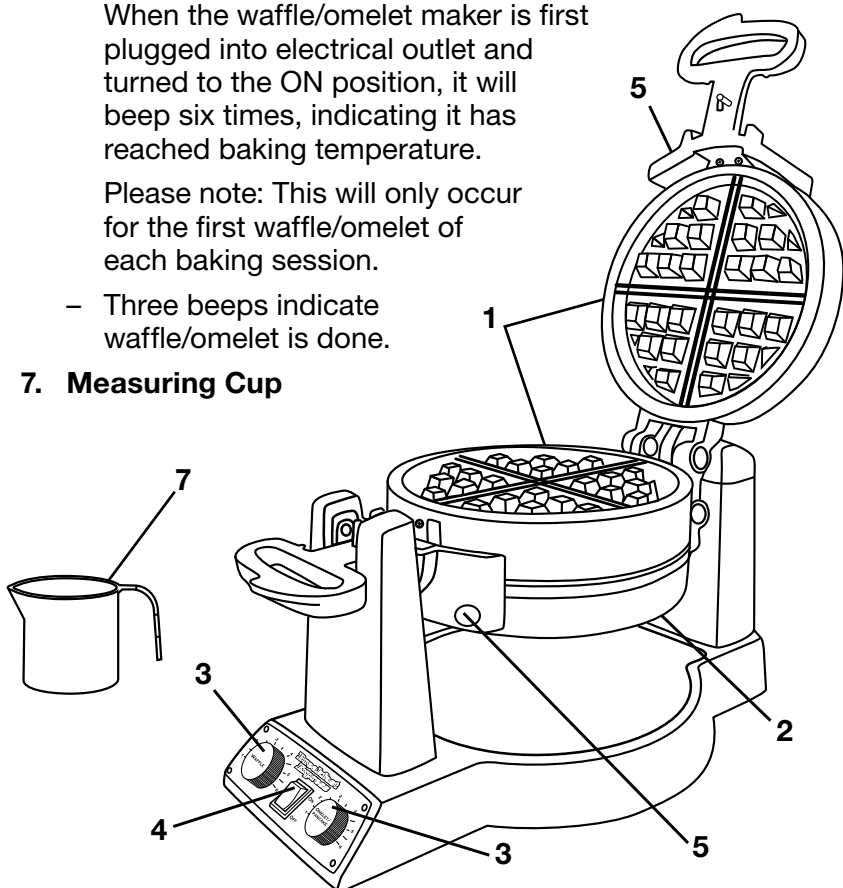
6. Indicator Beeps (not shown)

- Six beeps indicate unit is ready to bake.
When the waffle/omelet maker is first plugged into electrical outlet and turned to the ON position, it will beep six times, indicating it has reached baking temperature.

Please note: This will only occur for the first waffle/omelet of each baking session.

- Three beeps indicate waffle/omelet is done.

7. Measuring Cup



INSTRUCTIONS FOR USE TO MAKE ONE WAFFLE

1. Plug cord into 120V AC wall or outlet.
2. Press rocker switch to ON position.
3. Turn browning control knob to the desired setting for a waffle. We recommend setting #4 or preferred setting.
4. The waffle/omelet maker will now begin the preheating process. This should take approximately six minutes. When the waffle/omelet maker is ready for baking, the green indicator light located on the omelet cover of the unit will light, and the waffle/omelet maker will sound six beeps. (This is for first waffle/omelet of each baking session.)
NOTE: When baking two items at the same time, the waffle/omelet maker will beep 3 times to indicate when each waffle/omelet is ready. The green indicator lights located on the omelet cover of the control panel will also be illuminated.
5. Preheat your Waring Pro® Breakfast Express™ Professional Belgian Waffle/Omelet Maker on setting #4 or preferred setting (green indicator light located on omelet cover of the unit will be illuminated when preheated).
6. For best results, do not open waffle/omelet maker during cooking process. Doing so will offset the timing mechanism.
7. Using the waffle recipes provided, fill the measuring cup to the top of the cup. Pour batter evenly into the center of the waffle grid. Use a heatproof spatula to spread the batter evenly over the grid.
8. Close top cover and let mixture stand for 20 seconds. The green indicator light will flash for 20 seconds, then turn solid. After flash has stopped, close top lid and rotate the waffle side 180°.
9. The green Ready indicator light will turn off.
10. When the waffle is baked to the set darkness, the unit will beep three times and the green indicator light will illuminate.
11. Rotate waffle grid with the lit indicator light to the top position.
12. Raise top cover and remove the baked waffle.
13. Repeat if making additional waffles.
14. Packaged Belgian waffle mixes found in most supermarkets, as well as Krusty's and Bisquick, may also be used with this unit.

TO MAKE ONE OMELET

1. Raise top cover of omelet side and pour egg mixture (2 eggs) evenly on the omelet plate. Bake at setting #4 or preferred setting.
2. ***Close top lid over and let mixture stand for 20 seconds. The green indicator light will flash for 20 seconds, then turn solid. After flash has stopped, rotate the omelet side 180°.***
3. When the omelet is baked to the set doneness, the unit will beep three times and a green indicator light located on the omelet cover will light.
4. Rotate the compartment with the lit indicator light to the top position.
5. Raise the top cover and remove the baked omelet.
6. If making additional omelets, repeat the instructions above.
7. When finished, turn unit switch to the OFF position and allow the unit to cool before cleaning.

Note: Omelet side can also be used to make one extra-large pancake, sunnyside fried eggs, or to toast an English muffin facedown.

Note: One waffle and one omelet can be baked at the same time. Please follow above instructions.

TIPS FOR MAKING PERFECT BELGIAN WAFFLES

We recommend setting #4 when using commercial pancake/waffle mixes.

We recommend setting #4 for Belgian waffle recipes.

If you prefer crisper, darker Belgian waffles, increase the browning setting.

For evenly filled waffles, pour the batter into the center of the lower grid and spread out evenly to the edges. The entire lower grid should be filled.

For best results, we recommend filling the supplied cup to the top so it will fill the lower grid with the correct amount of batter.

For added convenience while baking waffles, rest measuring scoop with handle hanging on outside of bowl and scoop on inside of bowl until the next baking cycle.

To measure flour, stir the flour first to aerate it, since it settles when it sits. Then spoon it into a measuring cup, leveling off the top with the back of a knife – do not pack down into measuring cup. These quick steps will help you avoid heavy waffles. Belgian waffles taste best when made to order, but baked Belgian waffles may be kept warm in a 200°F oven. Place in a baking pan or wrap in foil while in the oven. Waffles wrapped in foil may lose their crispness.

Baked waffles may be frozen. Allow to cool completely, and then place in a plastic food storage bag. Use waxed paper to keep waffles separated. Reheat in an oven, toaster or toaster oven when ready to use.

If waffles tend to stick to waffle grids, add slightly more oil or butter to the batter.

SUGGESTED TOPPINGS

Maple syrup, fruit syrups

Warm fruit compote, fruit sauce

Fresh berries, chopped fruit, chopped nuts

Powdered sugar

Whipped cream, ice cream, sorbet

Chocolate sauce

Fruited yogurt

RECIPES

For Use with Omelet/Pancake Compartment

Frittata

Makes one frittata

- 2 large eggs, mixed well**
- ½ ounce of shredded whole milk mozzarella**
- 2 ounces of cubed cooked potatoes**
- pinch of salt and pepper**

Preheat your Waring Pro® Breakfast Express™ on setting #4 or preferred setting (green indicator light will be illuminated when preheated).

Mix all ingredients together and then pour the egg mixture into the Breakfast Express™ omelet side. Close lid. The green indicator light will

flash for 20 seconds then turn solid. After the flash has stopped, rotate the omelet side 180°.

Cook on setting #4 or desired setting. For best results, do not open waffle/omelet maker during cooking process. Doing so will offset the timing mechanism. When the frittata is baked to the set doneness, the unit will beep three times and the green light located on the cover of the omelet side will illuminate.

Nutritional information per frittata:

*Calories 200 (50% from fat) • carb. 11g • pro. 15g • fat 12g • sat. fat 4g
• chol. 382mg • sod. 260mg • calc. 197mg • fiber .67g*

Egg Beaters/Whites

1 Serving

¼ Cup of Egg Beaters or egg white

Preheat your Waring Pro® Breakfast Express™ on setting #4 or preferred setting (green indicator light will be illuminated when preheated).

Pour the egg mixture into the Breakfast Express™ omelet side. Close lid. The green indicator light will flash for 20 seconds then turn solid. After the flash has stopped, rotate the omelet side 180°.

Cook on setting #4 or desired setting. For best results, do not open waffle/omelet maker during cooking process. Doing so will offset the timing mechanism. When the frittata is baked to the set doneness, the unit will beep three times and the green light located on the cover of the omelet side will illuminate.

Nutritional information per serving:

*Calories 30 (0% from fat) • Carb 1g • Pro 6g • Fat 0g
• Sat fat 0g • Chol 0g • Sod 115mg • Calc2% • Fiber.1g*

Ham & Cheese Omelet

2 Servings

- 2 large eggs**
- ⅛ teaspoon Hot pepper sauce**
- ¼ teaspoon Salt**
- ⅛ teaspoon Black pepper**
- 2 teaspoon Onion, spring, scallions**
- 1 spray Cooking oil spray**
- ¼ cup Parmesan cheese**
- 2 ounces Ham**

Preheat your Waring Pro® Breakfast Express™ on setting #6 or preferred setting (green indicator light will be illuminated when preheated).

Mix all ingredients together and then pour the egg mixture into the Breakfast Express™ omelet side. Close lid. The green indicator light will flash for 20 seconds then turn solid. After the flash has stopped, rotate the omelet side 180°.

Cook on setting #6 or desired setting. For best results, do not open waffle/omelet maker during cooking process. Doing so will offset the timing mechanism. When the omelet is baked to the set doneness, the unit will beep three times and the green light located on the cover of the omelet side will illuminate.

Nutritional information per omelet:

*Calories 190 (90% from fat) • Carb (3g) • Pro 23g • Fat 9g • Sat fat 3.5g
• Chol 240mg • Sod 950mg • Calc 15% • Fiber .18g*

French Toast

2 Servings

2 large Eggs

½ Cup of 2% Milk

½ teaspoon Vanilla Extract

4 slices Egg Bread

Preheat your Waring Pro® Breakfast Express™ on setting #4 or preferred setting (green indicator light will be illuminated when preheated).

Whisk milk, eggs and cinnamon together to thoroughly mix. Dip one side of bread into egg mixture. Place coated side of bread onto omelet plate of Breakfast Express. Layer one slice of ham, one slice of cheese, and another slice of ham on top of coated bread. Dip second piece of bread into egg mixture and place coated side over the ham and cheese, facing up.

Close lid and rotate unit 180° to the right. For best results, do not open waffle/omelet maker during cooking process. Doing so will offset the timing mechanism. When the sandwich is baked to the set darkness, the unit will beep three times and the green light located on the cover of the omelet side will illuminate.

Nutritional information per omelet:

*Calories: 330 (100% from fat) • Carb: 42g • Pro: 16g • Fat:11g
• Sat fat:3.5 • Chol: 255mg • Sod: 490 • Calc: 15% • Fiber:1.84g*

Pancakes

Makes about 12 servings

- 1 cup milk**
- 2 cups pancake mix**
(you can use any store bought pancake mix
or homemade batter)
- 1 egg**
- 1 tablespoon oil**

Preheat your Waring Pro® Breakfast Express™ on setting #3 or preferred setting (green indicator light will be illuminated when preheated).

Mix all ingredients together in a 4-cup glass measuring bowl. Pour 1 cup into the Breakfast Express omelet side. Close lid. The green indicator light will flash for 20 seconds then turn solid. After the flash has stopped, rotate the omelet side 180°.

Cook on setting #3 or desired setting until unit beeps. For best results, do not open waffle/omelet maker during cooking process. Doing so will offset the timing mechanism. When the pancake is baked to the set darkness, the unit will beep three times and the green light located on the cover of the omelet side will illuminate.

Nutritional information per pancake:

*Calories 75 (3% from fat) • carb. 8g • pro 4g • fat 2g • sat. fat .5g
• chol. 19mg • sod. 169mg • calc. 82mg • fiber 3g*

Cornmeal Pancakes

Makes 4 to 5 servings

- 1¼ cups buttermilk**
- 1 egg**
- 2 cups cornmeal**
- ½ teaspoon baking soda**
- ½ teaspoon salt**

Preheat your Waring Pro® Breakfast Express™ on setting #4 or preferred setting (green indicator light will be illuminated when preheated).

Mix all ingredients together in a 4-cup glass measuring bowl. Pour 4 ounces or ½ cup into the Breakfast Express omelet side. Close lid. The green indicator light will flash for 20 seconds then turn solid. After the flash has stopped, rotate the omelet side 180°.

Cook on setting #4 or desired setting until golden brown. For best results, do not open waffle/omelet maker during cooking process. Doing so will offset the timing mechanism. When the pancake is baked to the set darkness, the unit will beep three times and the green light located on the cover of the omelet side will illuminate.

Nutritional information per pancake:

*Calories 540 (1.4% from fat) • carb. 100g • pro 16g • fat 4g • sat. fat 2g
• chol. 56mg • sod. 1112mg • calc. 197mg • fiber 1g*

Breakfast French Toast with Ham & Cheese

Makes one sandwich

- ¼ cup of milk (can be whole, skim or 2%)
- 2 eggs
- pinch of cinnamon
- 2 slices of bread
- 2 slices of ham
- 1 slice of American cheese

Preheat your Waring Pro® Breakfast Express™ on setting #4 or preferred setting (green indicator light will be illuminated when preheated).

Whisk milk, eggs and cinnamon together to thoroughly mix. Dip one side of bread into egg mixture. Place coated side of bread onto omelet plate of Breakfast Express. Layer one slice of ham, one slice of cheese, and another slice of ham on top of coated bread. Dip second piece of bread into egg mixture and place coated side over the ham and cheese, facing up.

Close lid and rotate unit 180° to the right. For best results, do not open waffle/omelet maker during cooking process. Doing so will offset the timing mechanism. When the sandwich is baked to the set darkness, the unit will beep three times and the green light located on the cover of the omelet side will illuminate.

Nutritional information per sandwich:

*Calories 405 (46% from fat) • carb. 20g • pro. 3g • fat 21g • sat. fat 8g
• chol. 401mg • sod. 860mg • calc. 325mg • fiber 8g*

Quick English Muffins

Makes five muffins

- 1 pizza dough (from supermarket)
- yellow cornmeal for dusting

Preheat your Waring Pro® Breakfast Express™ on setting #5 or preferred setting (green indicator light will be illuminated when preheated).

Divide pizza dough into 5 pieces. Roll dough into a ball, then roll to lightly coat with yellow cornmeal on both sides. Place one dough circle on omelet plate. Close lid and rotate unit 180° to the right.

Bake on setting #4 or desired setting for 8 minutes. **You must time this; ignore Ready beeps.**

Nutritional information per muffin:
Calories 85 (10% from fat) • carb. 8g • pro. 5g • fat 6g • sat. fat .7g
• chol. 0mg • sod. 500mg • calc. 3mg • fiber 3g

Fried Eggs

2 non-stick cooking spray
large eggs

Preheat your Waring Pro® Breakfast Express™ on setting #2 or preferred setting (green indicator light will be illuminated when preheated).

Spray omelet plates with nonstick cooking spray. Crack eggs into omelet side of Breakfast Express. Close lid and cook on setting #2 or desired setting. **Do not rotate unit. Cook for two minutes or until desired doneness; ignore the Ready beeps.**

Nutritional information per serving (2 eggs):
Calories 129 (63% from fat) • carb. .7g • pro. 11g • fat 9g • sat. fat 3g
• chol. 372mg • sod. 125mg • calc. 47mg • fiber 0g

Cornbread

Makes 6 servings

1¼ cups all-purpose flour
¾ cup cornmeal
¼ cup sugar
2 teaspoons baking powder
½ teaspoon salt
1 cup milk
1 egg, beaten
¼ cup vegetable oil

Preheat your Waring Pro® Breakfast Express™ on setting #5 or preferred setting (green indicator light will be illuminated when preheated).

In a large bowl, combine flour, cornmeal, sugar, baking powder and salt. Stir in milk, egg and oil until just moistened. Pour 1½ cups of cornbread mixture into the Breakfast Express omelet side.

Close lid. The green indicator light will flash for 20 seconds then turn solid. After the flash has stopped, rotate the omelet side 180°. For best results, do not open waffle/omelet maker during cooking process.

Note: You can also use Betty Crocker Cornbread mix. Prepare as directed and pour onto omelet side of Breakfast Express. Do not follow package cook

times for this recipe as the Breakfast Express will have a much shorter cooking time.

Nutritional information per serving:

*Calories 616 (9% from fat) • carb. 61g • pro. 9g • fat 40g • sat. fat 3g
• chol. 6mg • sod. 330mg • calc. 62mg • fiber 5g*

RECIPES

For Use with Waffle Compartment

Good Night Waffles

Most of the mixing for these waffles is done the night before. In the morning, just mix in the eggs, vanilla extract and baking soda while the waffle maker is heating. Leftover batter may be covered and kept in the refrigerator for up to 3 days. Heat your waffle maker in the morning, stir the batter and have a freshly baked waffle for breakfast.

Makes 6 waffles

- ½ cup lukewarm (105°F) water**
- 1 tablespoon granulated sugar**
- 2¼ teaspoons active dry yeast (1 yeast packet)**
- 2 cups whole milk, warmed (about 105°F)**
- ½ cup unsalted butter, melted and cooled**
- 1 teaspoon salt**
- 2 cups all-purpose flour**
- 2 large eggs, lightly beaten**
- 2 teaspoons pure vanilla extract**
- ¼ teaspoon baking soda**

The night before, or at least 8 hours before baking, combine the warm water, granulated sugar and yeast. Let stand 10 minutes, until foamy. Stir in the warm milk, melted butter and salt. Beat in the flour until smooth; (this may be done using a hand mixer on low speed).

Wrap bowl tightly with plastic wrap and let stand overnight (or for 8 hours) on the countertop; do not refrigerate.

When ready to bake, preheat your Waring Pro® Breakfast Express™ on setting #4 or preferred setting* (green indicator light will be illuminated when preheated).

For best results, do not open waffle/omelet maker during cooking process. Doing so will offset the timing mechanism.

While the waffle/omelet maker is heating, stir the eggs, vanilla extract and baking soda into the batter. Use measuring scoop to measure out batter. Pour into waffle grids. Use a heat-proof spatula to spread the batter evenly over the grids. Close cover and rotate 180° to the right. Bake in the hot waffle maker until beeper sounds. Rotate 180° to the left. Remove waffle and repeat with

remaining batter. Waffles may be kept warm in a low (200°F) oven. Place waffles arranged on a cookie sheet on a rack in the oven. Serve with sliced fresh fruit, jam, powdered sugar, a warm fruit syrup, or whipped cream.

*We recommend using setting #4 to achieve a golden brown baked Belgian waffle. Adjust the browning control if you prefer lighter or darker waffles.

Nutritional information per waffle:

*Calories 373 (49% from fat) • carb. 38g • pro. 10g
fat 20g • sat. fat 12g • chol. 123mg • sod. 501mg
calc. 117mg • fiber 1g*

Classic Belgian Waffles

Classic Belgian waffles have a crispy outside and are soft and moist on the inside. They are often served as part of a celebration – even to celebrate something as simple as a beautiful day. Try these waffles with your favorite syrup or a topping such as sliced fresh strawberries and freshly whipped cream.

Makes 10 waffles

1½	cups water, divided
2¼	teaspoons active dry yeast (one packet)
⅓	cup sugar
3	cups sifted flour
¼	teaspoon salt
3	large eggs, separated + 1 egg white
1½	cups whole milk
8	tablespoons unsalted butter - melted and cooled
2	teaspoons vegetable oil
2	teaspoons pure vanilla extract

Heat ½ of the water to lukewarm, 105°-110°F. Dissolve the yeast in the water with a pinch of the sugar from the recipe; let stand 5 to 10 minutes, until the mixture begins to foam.

Put the flour and salt into a large bowl; stir to blend and reserve. Add the egg yolks, one of the egg whites, and remaining sugar to the yeast mixture; stir to blend. Add the remaining water, milk, melted butter, oil, and vanilla; stir until the mixture is smooth. Stir the liquid mixture into the flour mixture and beat until the mixture is smooth.

Beat the egg whites until stiff peaks form. Fold the egg whites gently into the batter. Let the batter stand for 1 hour, stirring every 15 minutes.

Preheat your Waring Pro® Breakfast Express™ on setting #4 or preferred setting* (green indicator light will be illuminated when preheated).

For best results, do not open waffle/omelet maker during cooking process. Doing so will offset the timing mechanism.

Use the measuring scoop to measure the batter and pour into the preheated waffle iron. Use a heatproof spatula to spread the batter evenly over the grids. Close lid and rotate waffle maker 180° to the right. Bake the waffles in the waffle iron until beeper indicates that the waffle is done. Rotate waffle maker 180° to the left. Remove waffle and repeat until all batter is used. Waffles may

Gingerbread Belgian Waffles

These waffles have the flavor of just-baked gingerbread, and are delicious served with fresh fruit or caramelized apples and pears.

Makes 6 waffles

- ½ cup warm water**
- 1 teaspoon granulated sugar**
- 2½ teaspoons active dry yeast (1 packet)**
- 1½ cups all-purpose flour**
- 1 cup graham cracker crumbs**
- ¼ cup granulated sugar**
- ¼ teaspoon salt**
- 1 teaspoon ground ginger**
- ½ teaspoon finely chopped lemon zest**
- 2 cups warm milk (about 105°F)**
- 3 large eggs, separated**
- ½ cup unsalted butter, melted and cooled**
- 1 teaspoon pure vanilla extract**

Measure water into a large bowl. Add 1 teaspoon granulated sugar and yeast; stir to dissolve. Let stand 10 minutes. In a separate bowl, combine the flour, graham cracker crumbs, ¼ cup sugar, salt, ginger, and lemon zest; stir to combine. Add the milk, egg yolks, melted cooled butter, and vanilla to the yeast mixture. Stir until smooth. Add the dry ingredients and beat until smooth, using a hand mixer on low speed. Cover with waxed paper and let stand to rise in a warm, draft-free place for 30 minutes.

Beat the egg whites until stiff, but not dry. Gently fold into the batter.

Preheat your Waring Pro® Breakfast Express™ on setting #4 or preferred setting* (green indicator light will be illuminated when preheated).

For best results, do not open waffle/omelet maker during cooking process. Doing so will offset the timing mechanism.

Use the measuring scoop to measure out batter, spreading evenly into waffle grids. Close lid and rotate 180° to the right and bake in the hot waffle maker until beeper sounds. Rotate waffle side 180° to the left. Remove waffle and repeat with remaining batter. Waffles may be kept warm in a low (200°F) oven. Place waffles arranged on a cookie sheet on a rack in the warm oven. Serve with lemon curd, fruit, jam, powdered sugar, a warm fruit syrup, or whipped cream.

*We recommend using setting #4 to achieve a golden brown baked Belgian waffle. Adjust the browning control if you prefer lighter or darker waffles.

Nutritional information per waffle:

*Calories 458 (44% from fat) • carb. 23g • pro. 11g
fat 23g • sat. fat 12g • chol. 159mg • sod. 279mg
calc. 120mg • fiber 1g*

Pumpkin Nut Belgian Waffles

These waffles taste like freshly baked pumpkin muffins and are delicious served with warm maple syrup.

Makes 6 waffles

- 1½ cups all-purpose flour**
- 1 ounce finely chopped walnuts or pecans (best if toasted first)**
- 1 tablespoon cornstarch**
- 1 tablespoon baking powder**
- 1 teaspoon salt**
- 1 teaspoon ground cinnamon**
- ½ teaspoon ground ginger**
- ¼ teaspoon freshly ground nutmeg**
- ¾ cup pumpkin purée (canned solid pack pumpkin)**
- 2 large eggs, separated**
- 1 cup whole milk**
- ¼ cup real maple syrup (do not use pancake syrup)**
- 3 tablespoons unsalted butter, melted**
- 1 teaspoon pure vanilla extract**
- 3 large egg whites**

In a large bowl, combine the flour, chopped nuts, cornstarch, baking powder, salt, cinnamon, ginger, and nutmeg. Stir to blend and reserve.

In a second bowl, combine the pumpkin purée, egg yolks, milk, maple syrup, melted butter, and vanilla extract; stir until smooth. Add the liquid ingredients to the dry ingredients and stir to blend until smooth, using a whisk.

In a clean, dry bowl, beat the egg whites until stiff peaks form. Gently fold the beaten egg whites into the batter.

Preheat your Waring Pro® Breakfast Express™ on setting #4 or preferred setting* (green indicator light will be illuminated when preheated).

For best results, do not open waffle maker during cooking process. Doing so will offset the timing mechanism.

Use measuring scoop to measure out batter. Pour into waffle grids. Use a heat-proof spatula to spread the batter evenly over the grids. Close cover and rotate 180° to the right. Bake in the hot waffle maker until beeper sounds. Rotate 180° to the left. Remove waffle and repeat with remaining batter. Waffles may be kept warm in a low (200°F) oven. Place waffles arranged on a cookie sheet on a rack in the oven. Serve with warm maple syrup, powdered sugar, or whipped cream.

*We recommend using setting #4 to achieve a golden brown baked Belgian waffle. Adjust the browning control if you prefer lighter or darker waffles.

Nutritional information per waffle:

*Calories 303 (35% from fat) • carb. 40g • pro. 10g
fat 12g • sat. fat 5g • chol. 92mg • sod. 579mg
calc. 94mg • fiber 2g*

CLEANING AND MAINTENANCE

Once you have finished baking, switch rocker switch to the OFF position; remove plug from electrical outlet. Leave top lid open and allow grids/plates to cool before cleaning.

Never take your Breakfast Express™ apart for cleaning. Simply brush crumbs from grooves and absorb any excess cooking oil by wiping with a dry cloth or paper towel. You may clean the grids/plates by wiping with a damp cloth to prevent staining and sticking from batter or oil buildup.

Be certain that grids/plates have cooled completely before cleaning. If batter adheres to grids/plates, simply pour a little cooking oil onto the baked batter and let stand approximately five minutes, allowing batter to soften for easy removal.

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.**

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

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