

CLASSIC BUTTERMILK WAFFLES

MAKES 2 Cups batter, about 4 Waffles

INGREDIENTS

1 cup all-purpose flour
 3 tbs sugar
 1 tsp baking powder
 ½ tsp baking soda
 ¼ tsp kosher salt
 1 cup buttermilk
 1 large egg
 3 tbs unsalted butter, melted and cooled
 ½ tsp pure vanilla extract
 Nonstick cooking spray

METHOD

- 1 Preheat oven to 200°F. Place wire rack over large sheet pan and place pan in oven.
- 2 Insert waffle plates into Curtis Stone 2-in-1 Breakfast Maker and preheat for 4 minutes, or until green ready light turns on.
- 3 In medium bowl, whisk flour, sugar, baking powder, baking soda, and salt.
- 4 In small bowl, whisk buttermilk, egg, butter, and vanilla. Whisk buttermilk mixture into flour mixture until just incorporated, being careful not to overmix batter.
- 5 Spray lower and upper plates with cooking spray. Pour ½ cup batter into center of lower plate, leaving 1 inch of space around edges. Close lid and cook waffle for 6 to 8 minutes, or until golden and crisp. Carefully remove waffle and transfer to oven to keep warm while preparing more waffles.
- 6 Serve waffles warm with your favorite toppings.
- 7 tossing occasionally, for 30 minutes, or until berries release their juices. Strain berries and reserve syrup.
- 8 Mound berries over pastry cream. Drizzle syrup over and serve.

CHOCOLATE WAFFLES

MAKES 2 Cups batter, about 4 Waffles

INGREDIENTS

¾ cup all-purpose flour
 3 tbs brown sugar
 2 tbs unsweetened cocoa powder
 1 tsp baking powder
 ½ tsp baking soda
 ¼ tsp kosher salt
 1 cup buttermilk
 1 large egg
 3 tbs unsalted butter, melted and cooled
 ½ tsp pure vanilla extract
 Nonstick cooking spray

METHOD

- 1 Preheat oven to 200°F. Place wire rack over large sheet pan and place pan in oven.
- 2 Insert waffle plates into Curtis Stone 2-in-1 Breakfast Maker and preheat for 4 minutes, or until green ready light turns on.
- 3 In medium bowl, whisk flour, sugar, cocoa powder, baking powder, baking soda, and salt.
- 4 In small bowl, whisk buttermilk, eggs, butter, and vanilla. Whisk buttermilk mixture into flour mixture until just incorporated, being careful not to overmix batter.
- 5 Spray lower and upper plates with cooking spray. Pour ½ cup batter into center of lower plate, leaving 1 inch of space around edges. Close lid and cook waffle for 6 to 8 minutes, or until golden and crisp. Carefully remove waffle and transfer to oven to keep warm while preparing more waffles.
- 6 Serve waffles warm with your favorite toppings.

CHOCOLATE RASPBERRY LAYER CAKE

MAKES One 4-layer cake
PREP TIME 25 minutes
COOK TIME 0 minutes

INGREDIENTS

1 ½ cups heavy cream
½ cup mascarpone cheese
¼ cup powdered sugar, sifted
1 cup raspberry jam
4 cooked Chocolate Waffles, see recipe
One-6 oz container fresh raspberries
Edible flowers, for garnish (optional)

METHOD

- 1 In medium bowl, using electric hand mixer on medium speed, whip cream, mascarpone, and sugar until medium peaks form.
- 2 Dab some whipped cream on a cake plate and center 1 waffle on frosting. Using an offset spatula, evenly spread ¼ cup jam then ¼ of whipped cream over waffle. Repeat layering waffles, jam, and cream three more times.
- 3 Top cake with fresh raspberries and edible flowers, if using, and serve.



WAFFLED MAC & CHEESE

MAKES 2 waffles
PREP TIME 5 minutes
COOK TIME 10 minutes per waffle

INGREDIENTS

1 ½ cups refrigerated prepared mac and cheese
⅓ cup mixed shredded Cheddar and Monterey Jack cheese
1 large egg, beaten to blend
Nonstick cooking spray
Chopped parsley, for serving

METHOD

- 1 Preheat oven to 200°F. Place wire rack over large sheet pan and place pan in oven.
- 2 Insert waffle plates into Curtis Stone 2-in-1 Breakfast Maker and preheat for 4 minutes, or until green ready light turns on.
- 3 Meanwhile, in large bowl, stir mac and cheese, shredded cheese, egg, and pinch of salt to combine.
- 4 Lightly spray upper and lower plates with cooking spray. Spoon half of mac & cheese mixture onto bottom plate, mounding in center. Close lid and cook for 10 minutes, or until mac & cheese mixture is golden brown and crisp along edges.
- 5 Carefully remove waffle from maker and transfer to wire rack in oven. Repeat to cook second waffle.
- 6 Sprinkle waffles with parsley and serve warm.

QUICK MORNING FRITTATA

MAKES 2 frittatas
PREP TIME 5 minutes
COOK TIME 12 minutes

INGREDIENTS

2 tbs heavy cream
1 tbs cornstarch
2 large eggs
2 tsp olive oil
2 tbs diced Canadian bacon
2 tbs diced red bell pepper
2 tbs diced yellow onion
2 tbs shredded Cheddar cheese
Accompaniments: sour cream, chopped green onions

METHOD

- 1 Insert omelette plates into Curtis Stone 2-in-1 Breakfast Maker and preheat for 4 minutes, or until green ready light turns on.
- 2 In medium bowl, whisk cream and cornstarch until cornstarch has dissolved. Add eggs, and a pinch of salt and pepper and whisk until blended.
- 3 Add 1 tsp oil and half of bacon, peppers, and onions to each well. Season with salt and pepper. Cover and cook, stirring occasionally, for 5 minutes, or until veggies have softened. Pour about ¼ cup egg mixture into each well and sprinkle with cheese.
- 4 Close maker and cook for 6 to 7 minutes, or until frittatas are golden around edges and are just set in centers
- 5 Transfer frittatas to plates and serve with a dollop of sour cream and green onions

MEATBALLS IN MARINARA SAUCE

SERVES 1 to 2
PREP TIME 5 minutes
COOK TIME 20 minutes

INGREDIENTS

2 tsp olive oil
6 to 8 frozen bite size Italian-style meatballs
6 tbs marinara sauce
Freshly grated Parmesan cheese, for serving
2 slices ciabatta, grilled (optional)

METHOD

- 1 Insert omelette plates into Curtis Stone 2-in-1 Breakfast Maker and preheat for 4 minutes, or until green ready light turns on.
- 2 Add 1 tsp oil and 3 to 4 meatballs into each well of bottom plate. Close lid and cook for 15 minutes, turning every few minutes, or until meatballs are browned all over and warmed through.
- 3 Add 3 tbs marinara into each well and turn meatballs to coat in sauce. Close lid and cook for 5 minutes, or until sauce is simmering.
- 4 Spoon meatballs and sauce into shallow bowl. Sprinkle with Parmesan and serve with grilled ciabatta.

