the **Sticky Waffle Book**

20 sticky recipes you can cook without the mess.

*Breville*
Did you know that waffle batter doubles in size while cooking, which causes batter to ooze out of the mold?

So how do you make crispy golden waffles WITHOUT THE MESS?
Wide wrap-around moat catches and cooks overflow for easy cleanup.
So batter up, and let’s get sticky...
Belgian waffle batter
Belgian waffle batter

Ingredients
3 eggs, separated
2 cups milk
5 oz. unsalted butter, melted and cooled
1½ teaspoons vanilla extract
2¼ cups self-rising flour
¼ cup baker’s sugar

Method
1. Place egg yolks, milk, butter and vanilla in a large jug and whisk until well combined.
2. Combine flour and sugar into a large mixing bowl and make a well in the center.
3. Carefully whisk in egg and milk mixture to form a smooth batter.
4. Beat egg whites with electric beaters until stiff peaks form. Gently fold egg whites into batter.
5. Select BELGIAN setting and dial up LIGHT/DARK indicator dial to suit your preference.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Pour ½ cup of batter into each waffle square and close lid to cook.
8. Repeat with remaining batter.
Classic waffle batter

**Ingredients**
- 3 eggs
- 2 cups milk
- 5 oz. unsalted butter, melted and cooled
- 1½ teaspoons vanilla extract
- 2¼ cups self-rising flour
- ¼ cup baker's sugar

**Method**
1. Place eggs, milk, butter and vanilla in a large jug and whisk until well combined.
2. Combine flour and sugar into a large mixing bowl and make a well in the center.
3. Carefully whisk in egg and milk mixture to form a smooth batter.
4. Select CLASSIC setting and dial up LIGHT/DARK indicator dial to suit your preference.
5. Preheat until orange light flashes up and the words HEATING disappear.
6. Pour ½ cup of batter into each waffle square and close lid to cook.
7. Repeat with remaining batter.

Serves 8 waffles  Prep 10 minutes  Cook 10 minutes
**Buttermilk waffle batter**

**Ingredients**
- 3 eggs
- 15 oz. buttermilk
- 3 oz. vegetable oil (such as sunflower or canola)
- 2 cups self-rising flour
- ¼ cup baker’s sugar
- 1 teaspoon salt

**Method**
1. Place eggs, buttermilk and vegetable oil into a large jug and whisk until well combined.
2. Combine flour, sugar and salt into a large mixing bowl and make a well in the center.
3. Carefully whisk in egg buttermilk mixture to form a batter, with just a few lumps.
4. If batter is too thick, stir in 1–2 tablespoons of buttermilk.
5. Select BUTTERMILK setting and dial LIGHT/DARK indicator dial to suit your preference.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Pour ½ cup of batter into each waffle square and close lid to cook.
8. Repeat with remaining batter.
**Chocolate waffle batter**

### Ingredients
- 5 oz. dark bittersweet chocolate, chopped
- 3 oz. unsalted butter, diced
- 2 eggs
- 1½ cups milk
- 1½ teaspoons vanilla extract
- 2 cups plain flour
- ¾ cups baker’s sugar
- ¼ cup cocoa powder
- 1 teaspoon baking powder
- 1 teaspoon salt

### Method
1. Place the chocolate and butter in a microwave safe bowl and heat on 100% power for 30 seconds. Stir and continue until chocolate and butter have melted and mixture is smooth; set aside to cool slightly.
2. Whisk eggs, milk and vanilla together in a large jug and stir through cooled chocolate mixture until smooth.
3. Sift flour, sugar, cocoa powder, baking powder and salt together in a large mixing bowl, and make a well in the center.
4. Pour in egg mixture and whisk until mostly smooth with just a few lumps.
5. Select CHOCOLATE setting and dial up LIGHT/DARK indicator dial to suit your preference.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Pour ½ cup of batter into each waffle square and close lid to cook.
8. Repeat with remaining batter.

SERVES 8 waffles
PREP 10 minutes
COOK 10 minutes
Banana pecan and caramel
**Ingredients**

- 3 eggs
- 1¾ cups milk
- 4 oz. unsalted butter, melted
- 1 teaspoon vanilla extract
- 2 cups self-rising flour
- ¼ cup brown sugar, plus ½ cup extra to sprinkle
- 2 large banana, thinly sliced
- ¼ cup chopped toasted pecans
- Vanilla ice cream, to serve

**Caramel sauce**

- 1¼ cup thickened cream
- 2 oz. butter
- ¾ cup brown sugar

**Method**

1. Select CLASSIC setting and dial up 6 on LIGHT/DARK indicator dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Whisk together the eggs, milk, butter and vanilla in a jug and set aside.
4. Combine flour and sugar in a medium sized bowl, make a well in the center and whisk in milk mixture to form a smooth batter.
5. Place just under ½ cup of batter into each waffle square. Top with 3 or 4 slices of banana and a tablespoon of the brown sugar. Close lid and cook. Repeat with remaining batter, banana and sugar.
6. To make caramel sauce, combine cream, butter and brown sugar into a small saucepan. Stir over medium heat and bring to the boil, reduce to low and simmer for 2–3 minutes or until thickened.
7. To serve, top waffles with ice cream and toasted pecans; drizzle over caramel sauce.
Buckwheat waffle with smoked salmon, dill & caper cream
Buckwheat waffle with smoked salmon, dill & caper cream

Ingredients

Dill and caper cream
- 2 tablespoons chopped dill
- ½ cup crème fraîche
- Zest and juice of a lemon
- 2 tablespoons capers, roughly chopped
- 7 oz. smoked salmon
- Ground black pepper, extra dill to garnish

Waffle
- 3 eggs
- 2½ cups buttermilk
- ¾ cup vegetable oil
- ¼ cup plain flour
- ¼ cup buckwheat flour
- 2 teaspoons baking powder
- 1 teaspoon salt

Method

1. To make the dill and caper cream, beat together the dill, crème fraîche, lemon zest, juice, and capers until well mixed; set aside.
2. Select BUTTERMILK setting and dial up 6 on LIGHT/DARK indicator dial.
3. Preheat until orange light flashes up and the words HEATING disappear.
4. To make the waffles, whisk eggs, buttermilk and oil in a large jug.
5. Place flours, baking powder and salt into a large bowl, make a well in the center and whisk the egg mixture into the flour to form a smooth batter.
6. Pour ½ cup batter into each waffle square and cook. Repeat with remaining batter.
7. To serve top each waffle with a slice of smoked salmon and a dollop of the caper cream.

SERVES 8
PREP 10 minutes
COOK 10 minutes
Hash brown waffle with tomato salsa
**Hash brown waffle with tomato salsa**

**Ingredients**
- 4½ lbs. waxy potatoes, peeled and grated
- 3 eggs
- ½ cup sour cream
- 2 tablespoons horseradish
- Salt and pepper, to taste
- Melted butter (optional)

**Salsa**
- 3 tomatoes, diced
- 1 avocado, diced
- 1 small red onion, finely diced
- 1 garlic clove, finely chopped
- 1 jalapeño chili pepper (stems, ribs, seeds removed), finely diced
- ½ cup chopped cilantro
- Juice of a lime
- 1 tablespoon oil

*Baby spinach leaves and grated parmesan to serve*

**Method**
1. Select CUSTOM setting and dial up 7 on LIGHT/DARK indicator dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Grate potatoes, place into clean kitchen-towel and squeeze to remove most of the moisture.
4. Combine eggs, sour cream and horseradish in a large mixing bowl. Toss through grated potatoes to coat and season well with salt.
5. Spread approximately 1 cup of the potato mixture into each waffle square. Cook for 15 minutes or until potatoes are cooked and crispy. To give the hash brown a golden color, brush tops of hash brown with melted butter halfway through cooking time.
6. Meanwhile toss the tomatoes, avocado, red onion, chilli and cilantro. Combine with lime juice, oil and season to taste with salt and pepper.
7. Serve hot Hash Brown Waffle topped with tomato salsa, baby spinach and Parmesan.
Poached rhubarb and vanilla custard
**Poached rhubarb and vanilla custard**

**Ingredients**
1 lb. fresh rhubarb, trimmed and washed  
¼ cup sugar  
3 eggs, separated  
2 cups milk  
1 teaspoon vanilla extract  
4 oz. butter, melted  
1 cup vanilla pudding powder  
1¼ cups self-rising flour  
1 teaspoon baking powder  
½ cup baker’s sugar

Serve with thick custard and reserved rhubarb; sprinkle with powdered sugar

**Method**
1. Cut rhubarb into ⅜” lengths and place into a saucepan with sugar and 1 cup water. Cook over low heat until rhubarb is soft but not broken down. Remove and strain; cool completely.
2. Whisk egg yolks, vanilla extract and melted butter together in a jug.
3. Combine vanilla pudding powder, flour and sugar together in a large mixing bowl and make a well in the center.
4. Carefully pour egg mixture into combined flour mixture and whisk until just combined. Fold through half the rhubarb, and reserve the rest to serve.
5. Beat egg whites with electric beaters until firm peaks form. Fold through waffle batter.
6. Select BELGIAN waffle setting and dial up 6 on LIGHT/DARK indicator dial.
7. Preheat until orange light flashes up and the words HEATING disappear.
8. Pour ½ cup of batter into each waffle square. Close lid and cook. Repeat with remaining batter.
9. Serve warm with extra thick custard and reserved rhubarb and a sprinkle with powdered sugar.
Danish feta and spinach
Danish feta and spinach

SERVES 8 waffles
PREP 10 minutes
COOK 10 minutes

Ingredients
2 eggs, separated
1½ cups milk
4 oz. butter, melted
1½ cups self-rising flour
1 teaspoon salt
1 cup soft feta, coarsely crumbled
¼ cup grated Parmesan
2 cups frozen spinach, defrosted, excess moisture squeezed out

Grilled bacon and tomatoes to serve

Method
1. Select BELGIAN setting and dial up 6 on LIGHT/DARK indicator dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Whisk together egg yolks, milk and butter.
4. Place flour and salt into a large bowl; make a well in the center.
5. Gently whisk in the milk mixture to form a smooth batter. Add crumbled feta, spinach and Parmesan.
6. Beat egg whites until stiff peaks form, gently fold into batter.
7. Pour ½ cup of batter into each waffle square and close lid to cook. Repeat with remaining batter.
8. Serve with grilled bacon and tomatoes.
White chocolate and raspberry
White chocolate and raspberry

Ingredients

4 oz. white cooking chocolate, chopped
½ cup baker’s sugar
4 oz. butter
3 eggs
1½ cups milk
2 teaspoons vanilla extract
2¼ cups self–rising flour
½ cup white chocolate bits
1 cup frozen raspberries

Fresh raspberries, whipped cream and honey to serve

Method

1. Combine chocolate, sugar and butter in a microwave safe bowl and select 100% power for 30 seconds. Stir and repeat until chocolate has melted and mixture is smooth. Stand to cool.

2. Whisk eggs, milk and vanilla extract together and mix through chocolate mixture.

3. Fold into flour until mostly smooth; add white chocolate bits and raspberries and mix well.

4. Select CHOCOLATE setting and dial up 5 on LIGHT/DARK indicator dial.

5. Preheat until orange light flashes up and the words HEATING disappear.

6. Pour ½ cup of batter into each square and cook. Repeat with remaining batter.

7. Serve waffle, topped with fresh raspberries, a dollop of cream and a good drizzle of honey.

Note: Waffles will be soft when warm, but harden upon cooling.
Waffle french toast
Waffle french toast

Ingredients

- 4 eggs
- 1½ cups milk
- ¾ cup cream
- 1 teaspoon vanilla extract
- 2 tablespoons maple syrup, plus extra to serve
- 8 thick slices of day old Brioche or Texas toast
- 2 tablespoons softened unsalted butter
- ½ cup marmalade

Fresh strawberries and maple syrup to serve

Method

1. Select CUSTOM setting and dial up 10 on LIGHT/DARK indicator dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Whisk eggs, milk, cream, vanilla extract and maple syrup together and pour into a shallow dish.
4. Butter each slice on both sides with softened butter and spread marmalade evenly over one side of each slice.
5. Dip slices into egg mixture until bread is saturated with the mixture. Carefully squash slices into waffle plates and close lid. Cook and repeat with remaining brioche and egg mixture.
6. Serve warm with a drizzle of maple syrup and sliced strawberries.
Traditional Belgian Liège
Traditional Belgian Liège

Ingredients
2 teaspoons dry active yeast
¼ cup warm milk
2 tablespoons raw sugar
2 cups plain flour
½ teaspoon salt
4 oz. softened butter
Vanilla extract to taste
1 large egg
½ cup Belgian pearl sugar

Serve with maple syrup and whipped butter or cream

Method
1. Dissolve yeast in half of the warm milk with a teaspoon of the sugar. Stand for 10–15 minutes to activate.
2. Place flour, salt, butter, remaining sugar, vanilla extract and egg into a bowl of an electric mixer. Using the dough hook, beat until mixture looks crumbly.
3. Add warm milk and mix a little more to incorporate.
4. Add activated yeast mixture and mix until dough doesn’t stick to the sides of the bowl. Cover with a clean cloth and rest for 10 minutes.
5. Add pearl sugar and gently knead through until evenly distributed.
6. Let the dough rest for 1 hour and then cut into 80g balls.
7. Select BELGIAN waffle setting and select 4 on LIGHT/DARK indicator dial.
8. Preheat until orange light flashes up and the words HEATING disappear.
9. Place a ball of dough into each waffle square and close lid to cook. Repeat with remaining dough.
10. Serve with whipped butter or cream and maple syrup.
Three-cheese soufflé
**Three-cheese soufflé**

**Ingredients**
- 3 eggs, separated
- 2 ¼ cups milk
- 4 oz. butter, melted
- ½ cup grated parmesan cheese
- ¼ cup grated provolone cheese
- ½ cup grated mozzarella cheese, plus 1 cup of ¼ inch diced mozzarella
- 2 cups plain flour
- 2½ teaspoons baking powder
- 1 teaspoon baking soda
- 2 teaspoons sea salt
- ⅛ cup finely chopped chives

*Serve with crispy bacon and arugula*

**Method**

1. Select BELGIAN waffle setting and dial up number 5 on LIGHT/DARK indicator dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Combine egg yolks, milk and melted butter together and whisk until well combined.
4. Place cheeses, flour, baking powder and baking soda into a large bowl, make a well in the center.
5. Pour in egg and milk mixture and fold until just combined.
6. Beat egg whites with electric beaters until firm peaks form. Fold through waffle batter along with chopped chives.
7. Pour ½ cup of batter into each waffle square. Close lid and cook. Repeat with remaining batter.
8. Serve with crispy bacon and arugula.
Corn and bacon waffles
Corn and bacon waffles

Ingredients
2 tablespoons oil
8 oz. bacon, rind removed and sliced
4 eggs
2½ cups buttermilk
¾ cup vegetable oil (such as sunflower or canola)
1¼ cups self–rising flour
1¼ cups cornmeal (fine polenta)
1 tablespoon bakers sugar
1 teaspoon salt
Freshly ground black pepper
2 cups fresh corn kernels (approx. 2 corn cobs)
¼ cup chopped parsley

Serve with poached eggs, grilled bacon, baby spinach and pesto

Method
1. Heat oil in a frying pan over medium high heat. Add bacon and cook 5–6 minutes or until crispy; remove and drain on absorbent paper.
2. Place eggs, buttermilk and vegetable oil into a large jug and whisk until well combined.
3. Combine flour, cornmeal, sugar and salt into a large mixing bowl and make a well in the center.
4. Carefully whisk in egg buttermilk mixture to form a smooth batter, with just a few lumps, followed by bacon and corn.
5. Select BUTERMILK waffle setting and dial up number 5 on the LIGHT/DARK indicator dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Pour ½ cup of batter into each waffle square and close lid to cook. Repeat with remaining batter.
8. Serve topped with baby spinach leaves, grilled bacon, poached egg and a dollop of pesto.
Milk chocolate and peanut butter
Milk chocolate and peanut butter

**Ingredients**
8 oz. milk chocolate, chopped
4 oz. unsalted butter, diced
2 eggs
2 cups milk
2 teaspoons vanilla extract
2½ cups plain flour
½ cup baker’s sugar
2 tablespoons cocoa powder
3 teaspoons baking powder
10 Reeses’ peanut butter cups, coarsely chopped

Serve topped with crushed peanuts, ice cream or cream

**Method**
1. Place the chocolate and butter in a microwave safe bowl and heat on 100% power for 30 seconds. Stir and continue until chocolate and butter have melted and mixture is smooth; set aside to cool slightly.
2. Whisk eggs, milk and vanilla together in a large jug and stir through cooled chocolate mixture until smooth.
3. Sift flour, sugar, cocoa powder and baking powder together in a large mixing bowl, and make a well in the center.
4. Pour in egg mixture and whisk until mostly smooth with just a few lumps; fold through chopped peanut butter cups.
5. Select CHOCOLATE waffle setting and dial up number 5 on the LIGHT/DARK indicator dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Pour ½ cup of batter into each waffle square and close lid to cook. Repeat with remaining batter and serve with cream or ice cream.

SERVES 12 waffles
PREP 15 minutes
COOK 15 minutes
Sticky date and butterscotch sauce
Sticky date and butterscotch sauce

Ingredients
8 oz. pitted dates, chopped
1½ cups water
1 teaspoon baking soda
4 eggs
1 cup milk
7 oz. unsalted butter, melted and cooled
2 teaspoons vanilla extract
3 cups self-rising flour
½ cup raw sugar

Butterscotch sauce
4 oz. butter
1 cup brown sugar
1 cup cream

Vanilla ice cream or cream to serve

Method
1. Place dates and water into a saucepan and bring to the boil over medium heat. Cook 5 minutes. Cool and stir through bi-carb soda. Stand for 20 minutes.
2. Place eggs, milk, butter and vanilla in a large jug and whisk until well combined.
3. Combine flour and sugar into a large mixing bowl and make a well in the center.
4. Carefully whisk in egg and milk mixture followed by the softened date mixture to form a smooth batter.
5. Select CLASSIC waffle setting and dial up number 6 on temperature control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Pour ½ cup of batter into each waffle square and close lid to cook. Repeat with remaining batter.
8. To make the butterscotch sauce, place butter, brown sugar and cream into a saucepan and stir until melt. Bring to the simmer and cook for 5 minutes or until thick and syrupy.
9. Serve waffles drizzled with butterscotch sauce and a scoop of ice cream.
Hot apple pie and coconut crumble
**Hot apple pie and coconut crumble**

**Ingredients**

- 2 tablespoons desiccated coconut
- ¼ cup rolled oats
- ¼ cup plain flour
- ¼ cup brown sugar
- 2 oz. butter

Apple pie waffle

- 3 eggs
- 1½ cups milk
- 7 oz. unsalted butter, melted and cooled
- 2 teaspoons vanilla extract
- 2¾ cups self–rising flour
- 1 teaspoon ground cinnamon
- ¼ cup bakers sugar
- ¼ cup brown sugar
- 15 oz. can pie apple

Serve with crumble, apple slices and vanilla ice cream.

**Method**

1. To make the crumble, combine coconut, oats, flour and sugar in a bowl. Using your fingertips, rub butter into mixture. Heat a large frying pan over medium high heat. Add oat mixture and cook 8–10 minutes, stirring frequently until golden, crispy and crumbly. Remove and cool completely.

2. To make the waffles, place eggs, milk, butter and vanilla in a large jug and whisk until well combined.

3. Combine flour, cinnamon and sugars into a large mixing bowl and make a well in the center.

4. Carefully whisk in egg and milk mixture to form a smooth batter. Fold through canned pie apple.

5. Select CLASSIC waffle setting and dial up number 6 on the LIGHT/DARK indicator dial.

6. Preheat until orange light flashes up and the words HEATING disappear.

7. Pour ½ cup of batter into each waffle square and close lid to cook. Repeat with remaining batter.

8. Serve with crumble topping, vanilla ice cream and extra slices of apples.
Lemon ricotta cheesecake
Lemon ricotta cheesecake

Ingredients
3 eggs, separated
2 cups milk
7 oz. unsalted butter, melted and cooled
1½ teaspoons vanilla extract
2¼ cups self-rising flour
¼ cup bakers sugar

Lemon cheesecake filling
1¼ cup smooth ricotta
½ cup lemon curd
1 cup passionfruit pulp (approx. 16)
¼ cup icing sugar

Method
1. Place egg yolks, milk, butter and vanilla in a large jug and whisk until well combined.
2. Combine flour and sugar into a large mixing bowl and make a well in the center.
3. Carefully whisk in egg and milk mixture to form a smooth batter.
4. Beat egg whites with electric beaters until stiff peaks form. Gently fold egg whites into batter.
5. Select BELGIAN waffle setting and dial up number 6 on temperature control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Pour ½ cup of batter into each waffle square and close lid to cook. Repeat with remaining batter. Set aside to cool completely.
8. Beat ricotta and lemon curd together until smooth and set aside.
9. For the passionfruit sauce, spoon pulp into a medium saucepan along with ½ cup water and the icing sugar. Stir over medium heat for 5 minutes or until thick and syrupy. Remove and cool.
10. To serve, cut each waffle in half diagonally and sandwich with lemon cheesecake filling. Serve 2 waffles for each person and drizzle over passionfruit sauce.
Fried chicken and buttermilk waffles
Fried chicken and buttermilk waffles

SERVES 6
PREP 30 minutes
COOK 40 minutes

Ingredients

**Fried chicken**
- 12 chicken pieces on the bone, such as wings, drumsticks and thigh cutlets.
- 2½ cups buttermilk
- 2 eggs
- 2 cups plain flour
- 3 teaspoons each of salt and ground white pepper
- 2 tablespoons white sugar
- 1½ tablespoons paprika
- 3 teaspoons each garlic powder and onion powder
- 2 teaspoons cayenne pepper
- 1 teaspoon dried thyme
- Vegetable oil for frying

**Buttermilk waffles**
- 4 eggs
- 2½ cups buttermilk
- ¾ cup vegetable oil (such as sunflower or canola)
- 2½ cups self-rising flour
- ⅓ cup bakers sugar
- 1 teaspoon salt

**Whipped butter and maple syrup**

to serve

Method

1. For the chicken; Whisk the eggs and buttermilk together in a large bowl. Add chicken pieces and toss to coat well.
2. Combine flour, salt and pepper and remaining spices in a large flat dish.
3. Dip chicken in flour mixture and set aside until all the chicken has been coated. Repeat by dipping into egg and buttermilk again and then into flour mixture. Refrigerate for 30 minutes.
4. Preheat oil in a deep fryer at 325°F or use a large deep frying pan over medium high heat. Cook chicken in batches for 10–15 minutes or until golden and cooked through to the bone.
5. Place cooked chicken, uncovered, into a warm oven (300°F) while preparing waffles.
6. For the waffles; Place eggs, buttermilk and vegetable oil into a large jug and whisk until well combined.
7. Combine flour, sugar and salt into a large mixing bowl and make a well in the center.
8. Carefully whisk in egg buttermilk mixture to form a smooth batter, with just a few lumps. If batter is too thick, stir in 1–2 tablespoons of buttermilk to loosen.
9. Select BUTTERMILK waffle setting and dial up number 5 on the LIGHT/DARK indicator dial.
10. Preheat until orange light flashes up and the words HEATING disappear.
11. Pour ½ cup of batter into each waffle square and close lid to cook.
12. To serve, place 2 waffles onto each plate and top with 2 pieces of fried chicken. Spoon a dollop of whipped butter and drizzle over maple syrup.
Aussie vegemite and cheddar
**Aussie vegemite and cheddar**

**Ingredients**
- 3 eggs
- 2 cups milk
- 6 oz. unsalted butter, melted and cooled
- ¼ cup vegemite
- 2¾ cups self-rising flour
- ½ cups grated cheddar cheese

*Serve with baked beans*

**Method**
1. Place eggs, milk and butter in a large jug and whisk until well combined.
2. Combine flour and half the cheese into a large mixing bowl and make a well in the center.
3. Carefully fold in egg and milk mixture to form a smooth batter.
4. Drop heaped teaspoons of vegemite into the batter and gently stir so that vegemite swirls through batter.
5. Select CLASSIC waffle setting and dial up number 5 on the LIGHT/DARK indicator dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Pour ½ cup of batter into each waffle square and close lid to cook. Cook for ¾ of the cooking time and open lid. Quickly sprinkle grated cheese evenly over the waffles. Close lid and continue cooking.
8. Repeat with remaining batter and serve topped with warm baked beans.
Zucchini, prosciutto and parmesan
Zucchini, prosciutto and parmesan

**Ingredients**

**Sweet tomato sauce**
- 1 tablespoon olive oil
- 1 small onion chopped
- 1 small red chilli, chopped
- 2 tablespoons tomato paste
- 15 oz. can chopped tomatoes
- 1 tablespoon brown sugar

**Zucchini waffle**
- 1 small onion, finely grated
- 1 zucchini, grated
- 2¼ cups plain flour
- 2 teaspoons baking powder
- 1 teaspoon sea salt
- ½ cup grated parmesan
- 3 eggs
- 2 cups milk
- 6 oz. unsalted butter, melted and cooled

Serve with prosciutto, tomato sauce and cherry tomatoes

**Method**

1. To make the sauce, heat oil in medium pan over medium high heat. Add onion and chilli and cook 2–3 minutes or until softened. Add tomato paste and cook a further 1 minute.

2. Stir in canned tomatoes, brown sugar and 1 cup water. Bring to the boil, reduce heat to low and simmer for 15 minutes or until thick; keep warm.

3. To make the waffles, place onion, zucchini, flour, baking powder, salt and parmesan into a large mixing bowl; mix well.

4. Whisk eggs, milk and butter together in a large jug and fold through zucchini and flour mixture.

5. Select CLASSIC waffle setting and dial up number 6 on temperature control dial.

6. Preheat until orange light flashes up and the words HEATING disappear.

7. Pour ½ cup of batter into each waffle square and close lid to cook. Remove and keep warm; repeat with remaining batter.

8. Serve warm waffles topped a with tomato sauce, prosciutto and fresh cherry tomatoes.
Coconut, lime zest and lychee syrup
**Coconut, lime zest and lychee syrup**

**Ingredients**

- 2 cups self-rising flour
- ¼ cup bakers sugar
- 1 cup shredded coconut, plus ¼ cup extra for garnish
- ½ teaspoon baking powder
- 14oz can coconut milk
- 3 eggs
- ⅓ cup coconut oil*

**Lime and lychee syrup**

- Zest and juice of 2 limes
- 15.5 oz. can lychees, drained, syrup reserved
- ⅓ cup bakers sugar

**Coconut ice cream and mint sprigs**

and remaining toasted shredded coconut to serve

*Coconut oil can be substituted with vegetable oil

**Method**

1. To make the syrup, place the lime zest and juice along with the syrup from the lychees and ½ cup water into a saucepan. Add sugar and bring to the boil; reduce heat to low and simmer for 15 minutes or until reduced by half. Stir in lychees and simmer until thick and syrupy; set aside.

2. Toast ¼ cup of shredded coconut under a hot grill for 1–2 minutes or until golden. Remove and set aside.

3. To make the waffles, combine flour, sugar, shredded coconut and baking powder into a large mixing bowl; make a well in the center.

4. Whisk coconut milk, eggs and coconut oil together and pour into dry ingredients. Carefully fold through until just mixed through, it will still have a few lumps.

5. Select CLASSIC waffle setting and dial up number 6 on temperature control dial.

6. Preheat until orange light flashes up and the words HEATING disappear.

7. Pour ½ cup of batter into the center of each waffle square and close lid to cook. Repeat with remaining batter.

8. To serve, stack two waffles on top of each other and top with lychee syrup, coconut ice cream, mint sprig and toasted shredded coconut.
Chocolate and honeycomb waffle
Chocolate and honeycomb waffle

SERVES 12 waffles
PREP 15 minutes
COOK 15 minutes

Ingredients
6 oz. dark bittersweet 70% chocolate, chopped
3 oz. unsalted butter, diced
2 eggs
1½ cups milk
1½ teaspoons vanilla extract
2¼ cups plain flour
2½ teaspoons baking powder
2¾ cup bakers sugar
1 teaspoon salt
4 oz. chocolate honeycomb, cut into large 1” chunks, plus extra for garnish

Serve with vanilla and chocolate ice cream

Method
1. Select CHOCOLATE waffle setting and dial up number 5 on the LIGHT/DARK indicator dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Place the chocolate and butter in a microwave safe bowl and heat on 100% power for 30 seconds. Stir and repeat until chocolate and butter have melted and mixture is smooth; set aside to cool slightly.
4. Whisk eggs, milk and vanilla together in a large jug and stir through cooled chocolate mixture.
5. Sift flour, baking powder, sugar and salt together in a large mixing bowl; make a well in the center.
6. Pour in egg mixture and whisk until mostly smooth. Fold through chopped honeycomb bar.
7. Pour ½ cup of batter into each waffle square and close lid to cook. Repeat with remaining batter.
8. Serve 2 per stack, topped with scoop of vanilla and chocolate ice cream and top with extra chopped honeycomb.

Note: Waffles will be soft after cooking, but will harden on cooling.
the **Smart Waffle™**
*With no–mess moat and Waffle IQ™*

Breville
Thought for food