

The Waffle Cookbook

85 Recipes

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Traditional Waffles

Ingredients

2 1/4 cups all-purpose flour
4 teaspoons baking powder
2 eggs, lightly beaten
2 1/2 cups milk
1/4 cup vegetable oil

Directions

In a bowl, combine flour and baking powder. Mix eggs, milk and oil; stir into dry ingredients just until combined. Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

Sweet Potato Pecan Waffles

Ingredients

1 cup canned sweet potato puree
3 egg yolks
1 cup milk
1 1/2 cups cake flour
1 tablespoon baking powder
1 tablespoon white sugar
1 teaspoon salt
1 teaspoon ground nutmeg
1/4 cup chopped pecans
3 egg whites
3 tablespoons butter, melted
2 tablespoons pecans, chopped

Directions

Stir together flour, baking powder, sugar, salt, nutmeg, and 1/4 cup pecans.

Mix sweet potato puree, egg yolks, and milk in a large bowl until well combined. Add flour mixture, and mix well.

Beat egg whites until stiff peaks form. Fold 1/4 of the egg whites into batter. Lightly fold remaining whites and melted butter into the batter.

Cook in a hot waffle iron. Garnish with more chopped pecans.

Oat Waffles

Ingredients

1 cup all-purpose flour
1 cup oat flour*
4 teaspoons baking powder
1 tablespoon sugar
1/2 teaspoon salt
2 eggs
1 3/4 cups fat-free milk
2 tablespoons canola oil
1 teaspoon vanilla extract

Directions

In a bowl, combine the first five ingredients. Combine the eggs, milk, oil and vanilla; stir into dry ingredients just until combined. Pour batter by 1/2 cupfuls into a preheated waffle iron; bake according to manufacturer's directions until golden brown.

Toasted Waffle Ice Cream Sandwich

Ingredients

1 frozen waffle
1/2 tablespoon butter
1 scoop vanilla ice cream,
softened
1 tablespoon maple syrup

Directions

Toast the frozen waffle, immediately spread with butter and cut the waffle in half. Place a scoop of ice cream on one half of the waffle, distributing evenly. Drizzle the ice cream with maple syrup; top the ice cream with the other half of the waffle and gently press to seal the sandwich.

Liege Belgian Waffles with Pearl Sugar

Ingredients

1 (.25 ounce) package active dry yeast
1 1/2 tablespoons white sugar
3/4 cup lukewarm milk
3 eggs
1 cup melted butter
2 teaspoons vanilla extract
3 cups flour
1/2 teaspoon salt
1 1/2 cups pearl sugar (such as Lars' OwnB®)

Directions

Sprinkle the yeast and white sugar over warm milk in a small bowl. The milk should be no more than 100 degrees F (40 degrees C). Let stand for 15 minutes until the yeast softens and begins to form a creamy foam.

Whisk the eggs, melted butter, and vanilla extract into the yeast mixture until evenly blended; set aside. Stir together the flour and salt in a separate large bowl, and make a well in the center. Pour the egg mixture into the well, then stir in the flour mixture until a soft dough forms. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 30 minutes. Gently mix in the pearl sugar.

Preheat a waffle iron according to manufacturer's instructions.

Place a baseball-size ball of dough on the preheated waffle iron. Cook waffles until golden and crisp, about 2 minutes. Repeat with remaining dough. Allow waffles to cool for 2 to 3 minutes before serving.

Sweet Potato Pecan Waffles with Praline Peaches

Ingredients

1/2 cup chopped toasted pecans, divided
1 tablespoon brown sugar
1 (15 ounce) can sweet potatoes or yams in light syrup, not drained
1/2 cup 2% milk
2 cups buttermilk waffle mix
2 large eggs, separated
2 (15 ounce) cans light sliced peaches, or sliced peaches in juice, not drained
1 tablespoon honey
Non-stick spray oil

Directions

Heat a medium skillet over medium heat for 1 minute. Add 2 tablespoons chopped pecans and brown sugar. Stir until sugar melts and coats the nuts; be careful that they do not burn; set aside.

Puree sweet potatoes with their liquid and milk in a blender until smooth; set aside.

Preheat a non-stick waffle iron. Mix waffle mix, sweet-potato mixture and egg yolks in a large bowl until well combined. Stir in the remaining, uncooked pecans; set aside.

Beat egg whites in a clean bowl with a whisk until they hold a shape, and fold into the waffle batter; set aside for 5 minutes.

Meanwhile, strain juice from peaches into a large skillet then set peaches aside. Stir honey into juice, and boil over high heat until lightly thickened, about 5 minutes, stirring often. Stir in peaches and reserved sugar-glazed pecans; keep warm.

Lightly coat the interior of the preheated waffle iron with spray oil. Pour about 1/3 of batter onto the hot waffle iron and cook until puffed, brown and crisp, according to manufacturers directions. Repeat with remaining batter. Serve immediately with peach topping.

Cornmeal Waffles

Ingredients

1 cup whole wheat flour
1 1/2 cups cornmeal
2 1/2 tablespoons white sugar
2 tablespoons baking powder
3/4 teaspoon baking soda
4 egg whites
1 3/4 cups nonfat buttermilk

Directions

Preheat a waffle iron, and coat with cooking spray.

In a medium bowl, stir together the whole wheat flour, cornmeal, sugar, baking powder and baking soda. Make a well in the center, and stir in the buttermilk just until smooth. In a separate bowl, whip egg whites with an electric mixer until thick enough to hold a soft peak. Carefully fold the egg whites into the batter.

Spoon batter onto the hot waffle iron in an amount appropriate for your iron. Close, and cook until the iron stops steaming, and the waffles are golden brown.

Gingerbread Waffles

Ingredients

1 tablespoon butter, softened
2 tablespoons molasses
1/4 cup liquid egg substitute
1/2 cup Kamut® flour
1/2 cup whole wheat pastry flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/8 teaspoon sea salt
1 teaspoon ground ginger
1/2 teaspoon cinnamon
1/8 teaspoon ground cloves
3/4 cup boiling water, or as needed

Directions

In a medium bowl, mix the butter, molasses and egg substitute with an electric mixer until smooth. In a separate bowl, stir together the Kamut flour, whole wheat flour, baking powder, baking soda, salt, ginger, cinnamon and cloves. Stir the dry ingredients into the molasses mixture alternating with the water, beginning and ending with the flour, stir just until blended.

Preheat the waffle iron, and coat with cooking spray. Spoon the desired amount of batter onto the hot iron, and cook until steam stops coming out, and waffles don't stick to the iron. Continue with remaining batter.

Quick and Easy Waffles

Ingredients

2 cups biscuit mix
2 eggs, lightly beaten
1/2 cup vegetable oil
7 fluid ounces lemon-lime soda

Directions

In a mixing bowl, combine biscuit mix, eggs and oil. Add soda and mix well. Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

Blueberry Oat Waffles

Ingredients

2 cups buttermilk pancake mix
1/2 cup quick-cooking oats
3 tablespoons sugar
1 1/2 cups milk
1 egg
1 tablespoon vegetable oil
1 cup fresh or frozen blueberries*

Directions

In a bowl, combine the pancake mix, oats and sugar. Whisk the milk, egg and oil; stir into dry ingredients just until combined. Fold in berries. Bake in a preheated waffle iron according to manufacturer's direction.

Nutty Pecan Waffles

Ingredients

3 cups all-purpose flour
1 tablespoon baking powder
1/4 cup sugar
1/2 teaspoon baking soda
3 eggs, separated
2 cups buttermilk
1/3 cup butter, melted
1/2 cup vegetable oil
1 2/3 cups finely chopped pecans

Directions

Preheat waffle iron. In a large mixing bowl, sift together flour, baking powder, sugar and baking soda. In a separate bowl, beat together egg yolks and milk. Add milk mixture, butter and oil to flour; stir gently to combine. Beat egg whites until stiff peaks have formed; fold into batter.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron and sprinkle generously with chopped pecans. Cook until golden brown. Keep warm in oven while remaining waffles cook.

Chocolate Waffles II

Ingredients

2 (1 ounce) squares semisweet
baking chocolate
1 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk

Directions

In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Set aside.

In a bowl, mix the butter and sugar. Add the eggs one at a time, beating well after each one. Stir in chocolate and vanilla. In a separate bowl, combine flour, baking powder, and salt; add gradually to the butter and sugar mixture, alternating with the milk.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until crisp.

Cornflake Waffles with Honey Sauce

Ingredients

1 1/4 cups all-purpose flour
3/4 cup crushed cornflakes
1 tablespoon baking powder
1/4 teaspoon salt
2 eggs, separated
1 3/4 cups milk
1/2 cup vegetable oil
HONEY SAUCE:
1 cup honey
1/2 cup maple syrup
1/4 cup butter or margarine
1/2 teaspoon ground cinnamon
1 dash ground nutmeg

Directions

In a bowl, combine flour, cornflakes, baking powder and salt. Beat egg yolks lightly; add milk and oil. Stir into dry ingredients just until combined. Beat egg whites until stiff peaks form; fold into batter. Bake in a preheated waffle iron according to manufacturer's directions until golden brown. For honey sauce, combine honey, syrup, butter, cinnamon and nutmeg in a saucepan. Cook and stir on medium-low until heated through.

Great Easy Waffles

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
2 tablespoons white sugar
1/2 teaspoon salt

2 egg whites
2 egg yolks
2 tablespoons grated lemon zest
1 teaspoon vanilla extract
2 cups milk
6 tablespoons butter, melted

Directions

Preheat a waffle iron according to manufacturer's instructions.

Whisk the flour, baking powder, sugar, and salt together in a mixing bowl; set aside. Beat egg whites until foamy in a separate large glass or metal mixing bowl. Whisk the egg yolks, lemon zest, and vanilla extract together in a third bowl; whisk in the milk. Stir in the flour mixture until smooth. Fold in the melted butter and then the beaten egg whites until just incorporated.

Cook the waffles according to manufacturer's instructions until golden brown.

Norwegian Waffles

Ingredients

2 eggs
2 tablespoons white sugar
3 tablespoons melted shortening
1 3/4 cups milk
1 teaspoon salt
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
3 1/2 teaspoons baking powder

Directions

Preheat a waffle iron.

Beat together eggs and sugar with an electric mixer until fluffy. Pour in shortening, milk, salt, and vanilla; mix until well blended. Sift together the flour and baking powder. Mix the flour into the liquid.

Spoon 2/3 cup of batter onto the preheated waffle iron at a time. Close the iron and cook until steam no is no longer coming out and waffle is browned.

Emma's Belgian Waffles

Ingredients

2 egg yolks
5 tablespoons white sugar
1 1/2 teaspoons vanilla extract
1/2 cup butter, melted
1 teaspoon salt
2 3/4 cups self-rising flour
2 cups warm milk
2 egg whites

Directions

In a large bowl, beat together egg yolks and sugar. Beat in vanilla extract, butter and salt. Alternately mix in flour and milk until blended well.

In a separate bowl, beat egg whites until they have formed soft peaks. Fold egg whites into batter and let stand for 40 minutes.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until golden brown and fluffy.

Oatmeal Waffles

Ingredients

1 1/2 cups all-purpose flour
1 cup quick-cooking rolled oats
1 tablespoon baking powder
1/2 teaspoon cinnamon
1/4 teaspoon salt
2 eggs, slightly beaten
1 1/2 cups milk
6 tablespoons butter, melted
2 tablespoons brown sugar

Directions

In large mixing bowl, stir together flour, oats, baking powder, cinnamon and salt; set aside. In small mixing bowl, stir together eggs, milk, butter and brown sugar. Add to flour mixture; stir until blended. Pour batter on to grids of preheated, lightly greased waffle iron (amount will vary with size of waffle iron). Close lid quickly; do not open during baking. Use fork to remove baked waffle. Top with fresh fruit and yogurt.

Ghirardelli® Chocolate Waffles

Ingredients

2 cups all-purpose flour
1 cup Ghirardelli Unsweetened
Cocoa
1 tablespoon baking powder
2 tablespoons granulated white
sugar
1/2 teaspoon salt
2 cups whole milk
4 large eggs, separated
4 tablespoons canola oil
1 1/2 cups Ghirardelli Semi-Sweet
Chocolate Chips (optional)

Directions

Preheat a waffle iron according to the manufacturer's directions. Sift the flour, cocoa, and baking powder into a bowl. Add the sugar and salt and whisk to thoroughly mix. In another bowl, whisk together the milk, egg yolks, and oil. Add to the flour and whisk gently until just combined.

In clean, dry bowl, beat the egg whites with an electric beater at medium speed until they form soft peaks. Fold into the batter and mix in the chocolate chips.

Ladle one-third of the batter onto the center of the waffle iron. Close the top and cook until the waffle is crispy on both sides. Follow the manufacturer's instructions for cooking time. Serve immediately.

Belgian Waffles

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm milk (110 degrees F/45 degrees C)
3 egg yolks
2 3/4 cups warm milk (110 degrees F/45 degrees C)
3/4 cup butter, melted and cooled to lukewarm
1/2 cup white sugar
1 1/2 teaspoons salt
2 teaspoons vanilla extract
4 cups all-purpose flour
3 egg whites

Directions

In a small bowl, dissolve yeast in 1/4 cup warm milk. Let stand until creamy, about 10 minutes.

In a large bowl, whisk together the egg yolks, 1/4 cup of the warm milk and the melted butter. Stir in the yeast mixture, sugar, salt and vanilla. Stir in the remaining 2 1/2 cups milk alternately with the flour, ending with the flour. Beat the egg whites until they form soft peaks; fold into the batter. Cover the bowl tightly with plastic wrap. Let rise in a warm place until doubled in volume, about 1 hour.

Preheat the waffle iron. Brush with oil and spoon about 1/2 cup (or as recommended by manufacturer) onto center of iron. Close the lid and bake until it stops steaming and the waffle is golden brown. Serve immediately or keep warm in 200 degree oven.

Blueberry Oat Waffles

Ingredients

2/3 cup all-purpose flour
1/2 cup quick-cooking oats
1 tablespoon brown sugar
1 teaspoon baking powder
1/2 teaspoon salt
2/3 cup milk
1 egg
1/4 cup vegetable oil
1/2 teaspoon lemon juice
1/4 cup ground pecans
1/2 cup fresh blueberries or frozen blueberries*

Directions

In a mixing bowl, combine the flour, oats, brown sugar, baking powder and salt. Combine the milk, egg, oil and lemon juice; stir into dry ingredients and mix well. Fold in pecans and blueberries. Let stand for 5 minutes. Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

Waffled French Toast

Ingredients

1 egg
1 egg white
1/4 cup fat-free milk
4 slices whole wheat or white bread
1 cup sliced fresh strawberries
1/4 cup reduced-calorie pancake syrup

Directions

In a shallow dish, beat the egg, egg white and milk. Dip bread into egg mixture, coating both sides. Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

For sauce, in a bowl, crush the strawberries; stir in the pancake syrup. Serve French toast with the strawberry sauce.

Cornmeal Waffle Sandwiches

Ingredients

3/4 cup all-purpose flour
3/4 cup cornmeal
1 tablespoon baking powder
1 tablespoon sugar
1 teaspoon salt
2 eggs, separated
1 cup milk
3 tablespoons butter or margarine,
melted
1/2 cup shredded Cheddar
cheese
Mayonnaise
12 bacon strips, cooked and
drained
2 small tomatoes, sliced
salt and pepper to taste

Directions

In a mixing bowl, combine the first five ingredients. In another bowl, beat egg yolks. Add milk and butter; stir into dry ingredients just until moistened. Stir in cheese. In a small mixing bowl, beat egg whites until stiff peaks form; fold into the batter. Bake 12 waffles in a preheated waffle iron according to manufacturer's directions until golden brown. Spread mayonnaise on six waffles; top each with bacon, tomato, salt, pepper and remaining waffles. Serve immediately.

Bacon Waffles

Ingredients

1 pound sliced bacon
1 3/4 cups all-purpose flour
1 tablespoon sugar
2 teaspoons baking powder
1/2 teaspoon salt
3 eggs, separated
1 1/2 cups milk
1/4 cup butter or margarine,
melted

Directions

In a skillet, cook bacon until crisp. Drain; crumble and set aside. In a mixing bowl, combine the flour, sugar, baking powder and salt. Beat egg yolks, milk and butter; stir into dry ingredients until smooth. Beat egg whites until stiff peaks form; fold into batter. Add bacon. Before making each waffle, stir batter. Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

Waffle Iron Brownies

Ingredients

1/2 cup butter
1/4 cup unsweetened cocoa powder
3/4 cup white sugar
2 eggs
1 tablespoon water
1 1/4 cups all-purpose flour
1/4 teaspoon salt
2/3 cup chopped pecans
1/3 cup confectioners' sugar for decoration

Directions

Preheat waffle iron.

Melt butter in a sauce pan. Remove from heat and stir in cocoa. Mix in the sugar, eggs and water. Add the flour and salt, beating well. Stir in the nuts.

In each well of the waffle iron, add 1 well rounded spoonful. Cook brownie in waffle iron as you would cook waffles. Sprinkle confectioners' sugar over warm waffle brownies.

Waffle Iron Chocolate Cookies

Ingredients

1 cup packed brown sugar
1/2 cup butter
2 eggs
2 (1 ounce) squares unsweetened chocolate
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon vanilla extract

Directions

Melt chocolate over low heat. Cream together sugar and butter or margarine. Add chocolate and mix well.

Add eggs and dry ingredients. Mix well.

Heat waffle iron. Non stick spray can be used to prepare iron.

Drop about 1 Tablespoon of dough in each section of preheated iron.

Bake until cookies start to turn brown. Be careful because they can burn easily.

Cool and frost with a white powdered sugar frosting. (See recipe for Vanilla Glaze.)

Pancake and Waffle Mix

Ingredients

8 cups all-purpose flour
2 cups buttermilk blend powder
1/2 cup sugar
8 teaspoons baking powder
4 teaspoons baking soda
2 teaspoons salt
ADDITIONAL INGREDIENTS FOR
PANCAKES:
1 egg
1 cup water
2 tablespoons vegetable oil
ADDITIONAL INGREDIENTS FOR
WAFFLES:
3 eggs, separated
2 cups water
1/4 cup vegetable oil

Directions

In a large bowl, combine the first six ingredients with a wire whisk. Store in an airtight container in the refrigerator for up to 6 months.

Chicken and Waffles

Ingredients

4 eggs
1/4 cup heavy cream
2 tablespoons cayenne pepper
1 tablespoon salt
1 tablespoon ground black pepper

2 cups all-purpose flour
1 cup cornstarch
1 tablespoon salt

1 quart peanut oil for frying
8 chicken tenders

1 cup mayonnaise
1/4 cup maple syrup
2 teaspoons prepared horseradish
1 teaspoon dry mustard powder
12 slices bacon
8 thin slices Cheddar cheese
8 plain frozen waffles

Directions

Whisk together the eggs, cream, cayenne pepper, 1 tablespoon salt, and black pepper in a large bowl. In a paper bag, shake together the flour, cornstarch, and 1 tablespoon salt.

Dip the chicken into the beaten egg mixture, then place into the flour mixture and shake to coat. Place the breaded chicken onto a wire rack; do not stack. Let the chicken rest for 20 minutes to allow the coating to set.

Heat about 3 inches of oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C). In small batches, fry chicken 5 to 8 minutes until golden brown. Remove chicken, and drain on paper towels. Set aside or keep warm in a a low oven.

Combine the mayonnaise, maple syrup, horseradish, and mustard powder in a medium bowl. Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

To assemble the sandwiches: Place 4 waffles on a cookie sheet, top each waffle with 2 chicken tenders, 3 slices of bacon, and 2 slices of Cheddar. Broil the sandwich for a 3 to 5 minutes until the cheese melts. Spread 3 tablespoons of the maple mayonnaise on the remaining 4 waffles and place on top of the sandwich.

Chocolate Waffle Cookies

Ingredients

1/4 cup butter or margarine,
softened
6 tablespoons sugar
1 egg
1/2 teaspoon vanilla extract
1 (1 ounce) square unsweetened
chocolate, melted
1/2 cup all-purpose flour
confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar; beat in egg and vanilla until light and fluffy. Blend in chocolate. Add flour; mix well.

Drop by rounded teaspoonfuls 1 in. apart onto a preheated waffle iron. Bake for 1 minute. Remove to wire racks to cool. Dust with confectioners' sugar.

Beer Batter Waffles

Ingredients

2 cups self-rising flour
1 (12 fluid ounce) can or bottle
beer
1/2 cup unsalted butter, melted
1/4 cup milk
2 eggs, separated
1 tablespoon honey
1 teaspoon vanilla extract

Directions

Preheat a waffle iron according to manufacturer's instructions. Combine flour, beer, butter, milk, egg yolks, honey, and vanilla in a large bowl; stir until the mixture is smooth. In a separate bowl, beat egg whites until stiff peaks form. Gently fold egg whites into batter.

Spray preheated waffle iron with non-stick cooking spray. Ladle the batter into waffle iron. Cook the waffles until golden and crisp. Serve immediately.

Almond Flour Waffles

Ingredients

1 cup almond flour
1 pinch salt
1 teaspoon baking soda
4 eggs
1/4 cup honey
1 teaspoon vanilla extract
cooking spray

Directions

Preheat waffle iron.

Combine almond flour, salt, and baking soda in a large bowl. In a separate bowl, whisk together the eggs, honey, and vanilla. Stir the flour mixture into the egg mixture. Grease preheated waffle iron with cooking spray.

Spoon batter onto hot waffle iron. Cook until golden; serve hot.

Pumpkin Waffles with Apple Cider Syrup

Ingredients

2 1/2 cups all-purpose flour
4 teaspoons baking powder
2 teaspoons ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground ginger
1/2 teaspoon salt
1/4 cup packed brown sugar
1 cup canned pumpkin
2 cups milk
4 eggs, separated
1/4 cup butter, melted

APPLE CIDER SYRUP

1/2 cup white sugar
1 tablespoon cornstarch
1 teaspoon ground cinnamon
1 cup apple cider
1 tablespoon lemon juice
2 tablespoons butter

Directions

Preheat a waffle iron according to manufacturer's instructions.

Combine the flour, baking powder, cinnamon, allspice, ginger, salt, and brown sugar in a mixing bowl. In a separate bowl, stir together the pumpkin, milk, and egg yolks. Whip the egg whites in a clean dry bowl until soft peaks form.

Stir the flour mixture and 1/4 cup melted butter to the pumpkin mixture, stirring just to combine. Use a whisk or rubber spatula to fold 1/3 of the egg whites into the batter, stirring gently until incorporated. Fold in the remaining egg whites. Cook waffles according to manufacturer's instructions.

To make the syrup, stir together the sugar, cornstarch, and cinnamon in a saucepan. Stir in the apple cider and lemon juice. Cook over medium heat until mixture begins to boil; boil until the syrup thickens. Remove from heat and stir in the 2 tablespoons of butter until melted. Serve warm.

Yeast Waffles

Ingredients

2 cups milk
1 (.25 ounce) package active dry yeast
1/2 cup warm water (110 degrees F/45 degrees C)
1/2 cup butter, melted
1 teaspoon salt
1 teaspoon white sugar
3 cups sifted unbleached all-purpose flour
2 eggs, slightly beaten
1/2 teaspoon baking soda

Directions

Warm the milk in a small saucepan until it bubbles, then remove from heat. In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine milk, yeast mixture, butter, salt, sugar and flour. Mix thoroughly with rotary or electric mixer until batter is smooth. Cover and let stand at room temperature overnight.

The next morning, stir beaten eggs and baking soda into the batter; beat well.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until golden brown.

World's Best Waffles

Ingredients

2 1/2 cups all-purpose flour
1/2 cup cornstarch
1 tablespoon baking powder
1 teaspoon salt
3 eggs, separated
2 1/2 cups milk
2 teaspoons vanilla
3 tablespoons vegetable oil
2 tablespoons white sugar

Directions

Preheat a lightly greased waffle iron.

In a large bowl, mix flour, cornstarch, baking powder, and salt.

In a medium bowl, beat together egg yolks, milk, vanilla, and vegetable oil. Blend into the flour mixture to form a batter.

In a medium bowl, whip egg whites with sugar until soft peaks form. Fold into the batter.

Spray waffle iron with non-stick cooking spray, or lightly brush with oil. Ladle the batter onto preheated waffle iron. Cook the waffles until golden and crisp. Serve immediately.

Cinnamon Belgian Waffles

Ingredients

2 egg yolks
1 teaspoon vanilla extract
1 cup buttermilk
1/4 cup butter, melted
1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 tablespoon white sugar
1/4 teaspoon salt
2 egg whites
1 pinch ground cinnamon

Directions

Preheat your waffle iron.

In a medium bowl, whisk together the eggs, vanilla, buttermilk and butter until well blended. Combine the flour, baking powder, baking soda, sugar, salt and cinnamon; stir into the buttermilk mixture. In a separate bowl, whip the egg whites with an electric mixer until stiff. Fold into the batter.

Spoon batter onto the hot waffle iron, close, and cook until golden brown. Waffles are usually done when the steam subsides.

Chocolate Waffle Cookies

Ingredients

2 (1 ounce) squares semisweet chocolate
1/3 cup butter
2 eggs
3/4 cup white sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
2 tablespoons confectioners' sugar

Directions

In a heavy saucepan, combine the chocolate and butter. Cook over low heat, stirring constantly, until smooth. Preheat and grease waffle iron.

In a medium bowl, beat together the eggs, sugar and vanilla until light. Stir in the chocolate mixture, then gradually stir in the flour until smooth.

Drop batter by heaping spoonfuls onto the preheated waffle iron to make four cookies at one time. Close waffle iron and cook for 60 to 90 seconds, or until cookies are firm. Remove from iron to cool on wire racks. Dust with confectioners' sugar when cool.

Kate's Light n' Fluffy Buttermilk and Chocolate

Ingredients

1 1/2 cups all-purpose flour
5 tablespoons powdered
buttermilk
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1 cup milk
1/4 cup heavy cream
2 egg yolks
1/4 cup butter, melted
2 egg whites
1 cup miniature semisweet
chocolate chips

Directions

In a large bowl, mix the flour, powdered buttermilk, baking powder, and baking soda. In a separate bowl, whip the cream using an electric mixer; stir in milk, egg yolks, and melted butter. Stir the milk mixture into the dry ingredients until smooth. In a clean glass or metal bowl, whip egg whites to stiff peaks. Fold the egg whites and chocolate chips into the batter using a rubber spatula or wooden spoon.

Preheat a waffle iron, and coat with cooking spray. Spoon batter onto the hot iron, and cook until there is no longer steam coming out and the waffles are light brown.

Blueberry Waffles with Fast Blueberry Sauce

Ingredients

3 egg yolks, beaten
1 2/3 cups milk
2 cups all-purpose flour
2 1/4 teaspoons baking powder
1/2 teaspoon salt
1/4 cup melted butter
3 egg whites, stiffly beaten
2/3 cup blueberries

1 1/2 cups blueberries
3 tablespoons honey
1/2 cup orange juice
1 tablespoon cornstarch

Directions

In a medium bowl, whisk together egg yolks and milk. Stir in flour, baking powder and salt. Stir in butter, and set mixture aside for about 30 minutes.

Preheat a lightly greased waffle iron.

Fold egg whites and 2/3 cup blueberries into the mixture. Scoop portions of the mixture into the prepared waffle iron, and cook until golden brown.

To prepare the sauce, in a medium saucepan over medium heat, mix 1 1/2 cups blueberries, honey and 1/4 cup orange juice. Bring to a boil. Mix remaining orange juice and cornstarch in a small bowl, and stir into the blueberry mixture. Stir constantly until thickened. Serve warm over waffles.

Cornmeal Bacon Waffles with Cheese Sauce

Ingredients

2 eggs
1 3/4 cups milk
1/4 cup vegetable oil
1 cup all-purpose flour
1 cup cornmeal
2 1/2 teaspoons baking powder
1 tablespoon sugar
1/2 teaspoon salt
1/2 pound thinly sliced bacon

1 (1 pound) loaf processed
cheese, cubed
1/4 cup milk, or as needed

Directions

Preheat your waffle iron.

In a small bowl, mix together the eggs, milk and oil. In a larger bowl, stir together the flour, cornmeal, baking powder, sugar and salt. Make a well in the center, and pour in the milk mixture. Stir until well blended.

Pour 1/4 cup batter onto the heated waffle iron. Amount may be different for different irons. Place a strip of raw bacon over the batter across each section of the waffle iron. Close the lid, and cook until steam is no longer coming out, and the waffle is golden brown.

For the cheese sauce, melt processed cheese in a bowl in the microwave. Gradually stir in milk until you reach your desired thickness. Drizzle cheese sauce over waffles before serving.

Apple Pie Waffles

Ingredients

- 1 3/4 cups whole wheat flour
- 1/2 cup wheat bran
- 1/2 teaspoon salt
- 1 teaspoon apple pie spice
- 3/4 cup water
- 1 teaspoon honey
- 2 teaspoons active dry yeast
- 2 medium apples, grated
- 3 tablespoons applesauce
- 1 cup skim milk
- 2 egg whites

Directions

In a medium bowl, stir together the flour, wheat bran, salt and apple pie spice. Set aside. In a separate bowl, stir together the water and honey. Sprinkle the yeast over the surface, and let stand for about 5 minutes to dissolve.

When the yeast has dissolved, stir in the apples, applesauce, milk and egg whites until well blended. Stir this mixture into the dry ingredients. Cover, and let rest for about 15 minutes.

Heat the waffle iron, and coat with cooking spray. Spoon the waffle batter onto the iron in the amount recommended by the manufacturer. Close the iron, and cook for about 7 minutes, or until the steam stops coming out and the waffle can be easily removed. Continue with remaining batter.

Chocolate Waffles I

Ingredients

1 1/2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup white sugar
3 tablespoons unsweetened cocoa powder
1 cup milk
2 eggs
4 tablespoons butter, melted

1 tablespoon butter, softened
3/4 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 teaspoon milk

Directions

Preheat waffle iron. In a large mixing bowl, stir together flour, baking powder, salt, sugar and cocoa. Stir in milk, eggs and butter until mixture is smooth.

To make hard sauce: stir together softened butter, confectioners' sugar, vanilla extract and milk. Sauce should be fairly stiff.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until golden brown. Serve hot with hard sauce.

French Toast Waffles

Ingredients

1 cup pancake/waffle mix
2 teaspoons white sugar
1 teaspoon ground cinnamon
1/2 cup cold milk
2 eggs
1 teaspoon vanilla extract

Directions

Preheat waffle iron. In a large mixing bowl, combine waffle mix, sugar and cinnamon. Stir in milk, eggs and vanilla extract.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until golden brown. Serve hot.

Pecan Waffles

Ingredients

1 1/4 cups all-purpose flour
1/4 cup wheat bran
1 tablespoon sugar
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1 egg
1 egg white
1 1/2 cups fat-free milk
2 tablespoons canola oil
1/3 cup chopped pecans

Directions

In a bowl, combine the flour, bran, sugar, baking powder and salt. In another bowl, combine the egg, egg white, milk and oil; add to the dry ingredients. Fold in pecans. Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

Oatmeal Waffles

Ingredients

2 eggs, beaten
2 cups buttermilk
1 cup quick-cooking oats
1 tablespoon molasses
1 tablespoon vegetable oil
1 cup whole wheat flour
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
Milk

Directions

In a large bowl, mix eggs and buttermilk. Add oats and mix well. Stir in molasses and oil. Combine flour, baking soda, baking powder and salt; stir into the egg mixture. If batter becomes too thick, thin with a little milk. Pour about 3/4 cup batter onto a greased preheated waffle maker. Bake according to manufacturer's directions. To make pancakes: Drop batter by 1/4 cupfuls onto a hot greased griddle. Turn when bubbles begin to form on top of pancake.

Pumpkin Waffles with Apple-Cranberry Relish

Ingredients

APPLE-CRANBERRY RELISH

3 large Granny Smith apples
3 tablespoons butter
1/4 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1 teaspoon vanilla extract
1/4 cup orange juice
1 teaspoon grated orange zest (optional)
3/4 cup maple syrup, divided
1/2 cup dried cranberries
1/2 cup chopped pecans
butter (optional)

PUMPKIN WAFFLES

3 eggs
1 1/2 cups low-fat buttermilk
1/2 cup canola oil
1/2 cup pumpkin puree
1 1/2 cups whole wheat pastry flour
2 tablespoons white sugar
2 teaspoons baking powder
3/4 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves

1/2 cup butter, for serving

Directions

To make the Apple-Cranberry Relish: Peel, core, and chop the apples into 1/4-inch pieces. Combine the chopped apples, 3 tablespoons butter, 1/2 teaspoon cinnamon, vanilla, orange juice, and 1/2 cup maple syrup in a saucepan. Cook over medium heat for about 3 minutes. Add the cranberries and cook 5-10 minutes until apples are tender and cranberries have softened.

Remove apples and cranberries using a slotted spoon and set aside in a bowl. Simmer the apple syrup mixture until thick, about 8 minutes, stirring frequently. Remove from heat and stir in the remaining 1/4 cup maple syrup. Add the pecans and orange zest (if desired) to the apple-cranberry mixture.

Preheat waffle iron according to manufacturer's instructions.

Mix the eggs, buttermilk, canola oil, and pumpkin puree in a bowl, beating well. Combine the pastry flour, sugar, baking powder, baking soda, cinnamon, nutmeg, cloves, and ginger. Stir the flour mixture into the pumpkin mixture and mix until thoroughly combined. The batter should be pourable; add a tablespoon more buttermilk if necessary.

Cook waffles according to manufacturer's instructions. Serve hot, topped with butter and apple-cranberry relish, with spiced apple syrup on the side.

Jim's Apple Waffles

Ingredients

4 cups all-purpose flour
1 teaspoon cream of tartar
1 teaspoon baking soda
2 1/2 tablespoons ground cinnamon
3 tablespoons white sugar
3 cups water
1 3/4 cups dry milk powder
2 eggs, lightly beaten
2 apples - peeled, cored and finely chopped

Directions

Preheat a lightly greased waffle iron.

In a large bowl, mix flour, cream of tartar, baking soda, cinnamon, and sugar. Mix the water, milk powder, and eggs in medium bowl, and blend into the flour mixture until smooth. Fold in the apples.

Ladle batter into the preheated waffle iron. Cook waffles until golden brown.

Brown Sugar Bacon Waffles

Ingredients

8 slices bacon
2 tablespoons brown sugar
3 cups flour
1/2 cup brown sugar
1 tablespoon baking powder
1 teaspoon baking soda
1 teaspoon salt
4 eggs
2 1/2 cups buttermilk
2/3 cup vegetable oil
1/2 teaspoon vanilla extract

Directions

Preheat an oven to 375 degrees F (190 degrees C). Prepare a baking sheet with cooking spray. Arrange the bacon on the prepared baking sheet, and sprinkle with 2 tablespoons brown sugar. Bake in the preheated oven until the bacon is crispy and the brown sugar is caramelized, 10 to 15 minutes. Immediately remove the bacon to a cutting board; cut into small pieces and set aside.

Preheat a waffle iron; grease with cooking spray.

Whisk the flour, 1/2 cup brown sugar, baking powder, baking soda, and salt together in a large bowl. Beat the eggs, buttermilk, vegetable oil, and vanilla together in a separate bowl; fold the wet mixture into the flour mixture. Add the bacon and stir, being careful to not over mix.

Ladle the batter into the preheated waffle iron and cook until golden brown; serve hot.

Egg and Cheese Waffle Sandwich

Ingredients

2 (4 inch) frozen round waffles
1 egg, beaten
1 slice Co-Jack or American
cheese

Directions

Heat oven to 400 degrees F. Generously coat baking sheet with cooking spray. Place waffles on baking sheet.

Spoon egg over waffles, spreading to fill cavities. Bake in 400 degrees F oven until egg is set and waffles are crisp, 10 to 12 minutes.

Top one waffle with cheese. Cover with remaining waffle and press together. Let stand 1 minute to allow cheese to melt.

Dutch Cream Waffles

Ingredients

1 cup all-purpose flour
1/4 teaspoon salt
3 eggs, separated
1 cup heavy whipping cream

Directions

In a large mixing bowl, combine flour and salt. In a small mixing bowl, beat egg yolks on low while adding cream. Beat for 1 minute. Add to flour mixture; combine on low speed, then beat on medium-high until smooth.

In another small mixing bowl and with clean beaters, beat egg whites on high until stiff peaks form. Gently fold into batter.

Bake in a preheated waffle iron according to manufacturer's directions. Serve with warm maple syrup or fresh fruit in season.

Gingerbread Waffles

Ingredients

1 cup all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon ground ginger
3/4 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon baking soda
1/4 teaspoon dry mustard
1/4 teaspoon salt
1/3 cup packed brown sugar
1 egg, separated
3/4 cup buttermilk
1/4 cup molasses
3 tablespoons butter or margarine,
melted
1/3 cup chopped raisins
1/8 teaspoon cream of tartar

Directions

In a bowl, combine flour, baking powder, ginger, cinnamon, allspice, baking soda, mustard and salt; set aside. In a large mixing bowl, beat brown sugar and egg yolk until fluffy. Add buttermilk, molasses and butter; stir into dry ingredients just until combined. Add raisins. In a small bowl, beat egg white and cream of tartar until soft peaks form. Gently fold into batter. Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

Raised Yeast Waffles

Ingredients

1 (.25 ounce) package active dry yeast
1 teaspoon sugar
1/2 cup warm water (110 degrees F to 115 degrees F)
2 cups warm milk (110 to 115 degrees F)
2 eggs
1/2 cup butter or margarine, melted
2 cups all-purpose flour
1 teaspoon salt
1/8 teaspoon baking soda

Directions

In a mixing bowl, dissolve yeast and sugar in warm water; let stand for 5 minutes. Beat in the milk, eggs and butter. Combine the flour, salt and baking soda; stir into yeast mixture just until combine. Cover and let rise in a warm place until doubled, about 45 minutes.

Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

Mom's Best Waffles

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
2 tablespoons white sugar
1 teaspoon salt
2 cups milk
2 eggs
2 tablespoons vegetable oil

Directions

In a large bowl, stir together flour, baking powder, sugar and salt. Add milk, eggs and oil; mix well.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until golden brown.

Waffles II

Ingredients

2 cups all-purpose flour
4 teaspoons baking powder
1/4 teaspoon salt
1 1/2 cups milk
6 tablespoons vegetable oil
2 eggs, separated

Directions

Preheat waffle iron. In a large mixing bowl, sift together flour, baking powder and salt. Stir in milk, oil and egg yolks until mixture is smooth. In a separate bowl, beat egg whites until soft peaks form. Gently fold egg whites into batter.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until golden; serve hot.

Waffle Cookies I

Ingredients

1 pound butter
2 1/3 cups white sugar
2 teaspoons vanilla extract
1 teaspoon salt
9 eggs
4 1/8 cups all-purpose flour

Directions

Preheat the waffle iron on medium setting.

In a large mixing bowl, cream the butter and sugar. Stir in the vanilla and salt. Add eggs one at a time, mixing after each addition. Then stir in the flour.

Drop the batter by heaping soup spoonful onto the waffle grid. Close the cover and bake for about 3 minutes and 20 seconds. Every waffle iron is a little different so you may want to test it on the first couple of cookies. Place finished cookies onto a wire rack to cool.

Wild Rice Pecan Waffles

Ingredients

1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2 eggs, separated
2/3 cup milk
1/4 cup vegetable oil
1 1/2 cups cooked wild rice
1/2 cup chopped pecans

Directions

In a bowl, combine the flour, baking powder and salt. In a mixing bowl, beat egg yolks, milk and oil; stir into dry ingredients just until moistened. In another bowl, beat egg whites until stiff peaks form; fold into batter. Fold in the rice and pecans.

Bake in a preheated greased waffle iron according to manufacturer's directions until golden brown.

Black Forest Waffles

Ingredients

1 3/4 cups cake flour
6 tablespoons sugar
1 tablespoon baking powder
1/2 teaspoon salt
2 eggs, separated
1 cup milk
2 (1 ounce) squares unsweetened
baking chocolate
3 tablespoons shortening
1 cup whipping cream, whipped
3 tablespoons confectioners'
sugar
1 (21 ounce) can cherry pie filling
fresh mint

Directions

In a mixing bowl, combine flour, sugar, baking powder and salt. Combine egg yolks and milk; stir into dry ingredients. In a double boiler or microwave, melt the chocolate and shortening. Add to batter; mix well. In another mixing bowl, beat egg whites until stiff peaks form; fold into the batter. Bake in a preheated waffle iron according to manufacturer's directions until browned. Combine whipped cream and confectioners' sugar. Serve waffles topped with whipped cream and pie filling. Garnish with mint if desired.

Cinnamon Pumpkin Waffles

Ingredients

1 cup whole wheat flour
1/4 cup wheat germ
1/3 cup white sugar
1 teaspoon ground cinnamon
1 teaspoon pumpkin pie spice
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 tablespoon baking powder

3/4 cup milk
1/2 cup pumpkin puree
2 tablespoons melted butter
2 tablespoons olive oil
1/2 cup unsweetened applesauce
1 egg
1 egg white
1/2 cup chopped pecans

Directions

Preheat a waffle iron according to manufacturer's instructions. Combine flour, wheat germ, sugar, cinnamon, pumpkin pie spice, nutmeg, salt, and baking powder in a bowl. Set aside.

Beat together milk, pumpkin puree, butter, oil, applesauce, whole egg, and egg white. Stir flour mixture into the pumpkin mixture along with the pecans.

Ladle the batter onto the preheated waffle iron. Cook the waffles until golden and crisp, 5 to 7 minutes.

Eggnog-Raspberry Belgian Waffles

Ingredients

1 1/2 cups all-purpose flour
1 tablespoon sugar
2 1/2 teaspoons baking powder
1 1/2 cups eggnog
2 tablespoons butter, melted
1 egg, beaten
1 cup raspberry preserves
2 cups raspberries
1 cup whipped cream, to garnish (optional)

Directions

Heat a Belgian waffle iron.

Mix the flour, sugar, and baking powder together in a mixing bowl. Stir in 1 cup eggnog, butter, and the egg until well blended. Add more eggnog if needed to make a pourable batter.

Lightly grease or spray the waffle iron with non-stick cooking spray. Pour some batter onto the preheated waffle iron, close the top, and cook until golden brown and crisp on both sides. Waffles are usually cooked with steam subsides. Transfer waffles to a serving plate, and keep warm.

Meanwhile, place the raspberry preserves in a pan, and heat over medium heat until pourable.

To serve, drizzle raspberry preserves over each waffle, and top with raspberries. If desired, add a dollop of whipped cream to each waffle.

World's Best Waffles

Ingredients

1 (.25 ounce) package active dry yeast
1 tablespoon sugar
2 cups warm milk (110 to 115 degrees F)
4 eggs, separated
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1/2 cup butter or margarine, melted

Directions

In a mixing bowl, dissolve yeast and sugar in warm milk. Beat egg yolks lightly; add to yeast mixture with vanilla. Combine flour, salt and nutmeg; stir into yeast mixture just until combined. Add butter; mix well. Beat egg whites until stiff peaks form; fold into batter. Cover and let rise until doubled, about 45-60 minutes. Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

Hawaiian Waffles with Pineapple and Coconut

Ingredients

1 1/4 cups sifted all-purpose flour
1/2 tablespoon white sugar
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 egg yolk
1 cup sour cream
1/4 cup coconut milk
3/4 cup chopped fresh pineapple
5 tablespoons unsalted butter,
melted
2 large egg whites, beaten

Directions

Preheat a lightly greased waffle iron.

In a medium bowl, sift together flour, sugar, baking powder, baking soda and salt.

In a separate medium bowl, mix egg yolk, sour cream, coconut milk, pineapple and butter. Thoroughly mix in the flour mixture. Gently fold in egg whites.

Pour the mixture into the prepared waffle iron, and cook until golden brown.

Waffle Cookies II

Ingredients

1 1/2 cups white sugar
1 cup butter, melted
4 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 cup chopped walnuts

Directions

In a medium bowl, mix the sugar and butter together. Stir in the eggs and vanilla. Then mix in the flour, cocoa, and walnuts. Preheat the waffle iron.

Drop dough by heaping tablespoons onto the center of the waffle iron. Close the lid and cook for 1 1/2 minutes. It may take more or less time depending on the individual waffle iron. Cut the pieces into cookies while still warm. Dust with confectioners' sugar if desired.

Waffles I

Ingredients

2 eggs
2 cups all-purpose flour
1 3/4 cups milk
1/2 cup vegetable oil
1 tablespoon white sugar
4 teaspoons baking powder
1/4 teaspoon salt
1/2 teaspoon vanilla extract

Directions

Preheat waffle iron. Beat eggs in large bowl with hand beater until fluffy. Beat in flour, milk, vegetable oil, sugar, baking powder, salt and vanilla, just until smooth.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until golden brown. Serve hot.

Rich Danish Waffles

Ingredients

- 4 cups all-purpose flour
- 1 cup white sugar
- 4 teaspoons baking powder
- 4 teaspoons baking soda
- 9 eggs, separated
- 1 1/2 cups buttermilk
- 1 1/2 cups milk
- 3 tablespoons vanilla extract
- 1/4 cup butter, melted

Directions

Stir together flour, sugar, baking powder, and baking soda in a bowl until well combined. Whisk together egg yolks, buttermilk, milk, vanilla extract, and butter in a large bowl until smooth. Whip egg whites in a clean bowl to soft peaks. Fold the flour mixture into the egg yolk mixture until blended, then fold in the whipped egg whites.

Preheat a Belgian waffle iron and coat with cooking spray. Spoon about 1/2 cup of batter per waffle, depending on the size of your waffle iron, onto the center of the hot iron. Close the lid and cook until steam stops coming out and the waffle is golden brown, about 90 seconds.

Sour Cream Waffles

Ingredients

1 cup water
1/2 cup sour cream
1/2 cup plain yogurt
1/4 teaspoon white vinegar
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 eggs, beaten

Directions

In a bowl, mix together water, sour cream, yogurt, and vinegar.

Sift flour into a separate, large bowl; stir in baking powder, baking soda, and salt.

Add sour cream mixture and eggs to flour mixture; blend until smooth.

Cook on a lightly greased waffle iron until golden brown; lift off with a fork.

Bananas Foster Belgian Waffles

Ingredients

1 1/3 cups all-purpose flour
3/4 teaspoon baking soda
2 teaspoons white sugar
1/4 teaspoon salt
3 eggs
1 1/2 teaspoons vanilla extract
1 1/3 cups milk
1/3 cup melted butter
2 teaspoons baking powder
1/4 cup butter
2/3 cup brown sugar
2 teaspoons rum flavored extract
2 teaspoons vanilla extract
1/2 teaspoon ground cinnamon
1/4 cup whole pecans
1/2 cup pancake syrup (i.e. Mrs. Butterworth's®)
3 bananas, cut into 1/2 inch slices
1 cup heavy cream
1/4 teaspoon vanilla extract
1 tablespoon confectioners' sugar

Directions

Preheat a Belgium waffle iron. Whisk together the flour, baking soda, baking powder, white sugar, and salt in a bowl; set aside.

Whisk together the eggs, 1 1/2 teaspoons vanilla extract, and milk in a bowl. Stir in the melted butter and flour mixture until a slightly lumpy batter forms. Cook the waffles in the preheated iron until steam stops coming out of the seam, about 2 minutes.

Meanwhile, melt 1/4 cup of butter in a saucepan over medium heat. Stir in the brown sugar, rum extract, 2 teaspoons vanilla extract, and cinnamon. Bring to a simmer, then stir in the pecans and continue simmering for 1 minute. Stir in the pancake syrup and bananas, continue cooking until the bananas soften, about 4 minutes.

Beat the heavy cream, 1/4 teaspoon of vanilla and confectioners' sugar with an electric mixer in a medium bowl until firm peaks form.

Once waffles are done, spoon Bananas Foster sauce over waffle and top with a dollop of whip cream.

Fluffy Waffles

Ingredients

2 cups all-purpose flour
1 tablespoon sugar
2 teaspoons baking powder
1/2 teaspoon salt
3 eggs, separated
2 cups milk
1/4 cup vegetable oil
CINNAMON CREAM SYRUP:
1 cup sugar
1/2 cup light corn syrup
1/4 cup water
1 (5 ounce) can evaporated milk
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon

Directions

In a bowl, combine the flour, sugar, baking powder and salt. Combine the egg yolks, milk and oil; stir into dry ingredients just until moistened. In a small mixing bowl, beat egg whites until stiff peaks form; fold into batter. Bake in a preheated waffle iron according to manufacturer's directions.

Meanwhile, for syrup, combine sugar, corn syrup and water in a saucepan. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in the milk, vanilla and cinnamon. Serve with waffles.

Gingerbread Waffles with Hot Chocolate Sauce

Ingredients

1 cup light molasses
1/2 cup butter
1 1/2 teaspoons baking soda
1/2 cup milk
1 egg
2 cups all-purpose flour
1 1/2 teaspoons ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon salt

2 cups boiling water
1 cup white sugar
2 tablespoons cornstarch
1/2 cup unsweetened cocoa powder
1 teaspoon salt
2 teaspoons vanilla extract
2 tablespoons butter

Directions

In a small saucepan, heat molasses and 1/2 cup butter until almost boiling. Remove from heat and let cool slightly. Stir in baking soda, milk and egg.

In a large bowl, sift together flour, ginger, cinnamon and salt. Make a well in the center and pour in the molasses mixture. Mix until smooth.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until golden brown. Serve hot with chocolate sauce.

To make chocolate sauce: In a saucepan, combine water, 1 cup sugar, cornstarch, cocoa powder and 1 teaspoon salt. Cook over medium heat, stirring constantly, until mixture comes to a boil. Remove from heat and add vanilla and 2 tablespoons butter; stir until smooth.

Savory Herb Waffles

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon garlic salt
1 teaspoon dried parsley
1/2 teaspoon dried rosemary
1/4 teaspoon dried tarragon
1 1/2 cups shredded smoked Gouda cheese
2 cups buttermilk
3 eggs, separated
2/3 cup light sour cream
1/2 cup vegetable oil

Directions

In a large bowl, stir together the flour, baking powder, baking soda, garlic salt, parsley, rosemary and tarragon. Stir in the shredded Gouda. Set aside.

In another bowl, mix together the egg yolks, buttermilk, sour cream and vegetable oil until well blended. Pour the wet ingredients into the flour mixture, and stir until just blended. In a separate clean bowl, whip the egg whites until stiff peaks form. Fold into the waffle batter.

Heat the waffle iron, and grease with vegetable oil spray. Use the recommended amount of batter for each waffle according to your iron. Close the lid, and cook until golden brown. Waffles can be held in a warm oven while the others are cooking. Serve with creamed beef or chicken.

Chocolate Waffles

Ingredients

2 1/4 cups all-purpose flour
1/2 cup white sugar
1 tablespoon baking powder
3/4 teaspoon salt
3/4 cup butter
1 cup semi-sweet chocolate chips
1 1/2 cups milk
6 egg whites
1 tablespoon vanilla extract

Directions

In a medium bowl, stir together the flour, sugar, baking powder, and salt. Set aside.

Place the butter and chocolate chips into a microwave-safe bowl. Cook on High power for 1 minute, then stir. Continue to cook for 15 seconds at a time, stirring each time until chocolate is melted and smooth. Set aside to cool slightly.

When the chocolate mixture is fairly cool, stir in the milk, egg whites, and vanilla. Pour this into the dry ingredients, and mix just until blended.

Preheat the waffle iron, and coat with cooking spray. Spoon waffle batter onto the hot iron in desired amounts. Close, and cook until the iron stops steaming, and waffles are easy to remove. Repeat with remaining batter.

Cinnamon and Sugar French Waffle Toast

Ingredients

4 eggs, beaten
1 cup milk
2 teaspoons vanilla extract
2 tablespoons white sugar
1 teaspoon cinnamon
9 slices white bread

Directions

Preheat a waffle iron according to the manufacturer's instructions, and spray with cooking spray.

In a shallow bowl, whisk together the eggs, milk, vanilla extract, sugar, and cinnamon. Dip each piece of white bread into the egg mixture. Cook in the preheated waffle iron until golden brown, 1 to 2 minutes.

Blueberry Flavored Waffles

Ingredients

2 cups all-purpose flour
3 teaspoons white sugar
1 tablespoon baking soda
2 eggs
1 cup buttermilk
1/3 cup butter, melted
1 cup blueberries
1 blueberry yogurt

Directions

Preheat a lightly greased waffle iron.

In a medium bowl, mix flour, sugar and baking soda. In a small bowl, whisk together eggs, buttermilk and butter. Stir into the flour mixture, along with blueberries and blueberry yogurt.

Pour mixture into waffle iron in batches, and cook until crisp and golden brown.

Wonderful Waffles

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup butter
1/4 cup brown sugar
3 egg yolks
2 cups buttermilk
3 egg whites

Directions

Preheat waffle iron. In a medium bowl, sift together flour, baking soda, baking powder and salt; set aside.

In a large bowl, cream butter and brown sugar until light and fluffy. Beat in egg yolks. Blend in flour mixture alternately with buttermilk.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

Spray waffle iron with non-stick cooking spray, or lightly brush with oil. Ladle the batter onto preheated waffle iron. Cook the waffles until golden and crisp. Serve immediately.

Waffle Sticks with Peanut-Cinnamon Syrup

Ingredients

2 tablespoons JIFB® Extra
Crunchy Peanut Butter
2 tablespoons HUNGRY JACKB®
Microwave Ready Regular Syrup
Dash ground cinnamon
6 frozen waffle sticks, prepared
according to the package
Jimmies or sprinkles

Directions

Combine peanut butter, syrup, and cinnamon in small microwave-proof bowl. Microwave on HIGH (100% power) 10-15 seconds. Stir to combine.

Dip waffle sticks into syrup and coat with jimmies.

Deluxe Waffles

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
3 tablespoons white sugar
4 egg yolks
4 egg whites
1 1/4 cups milk
1/2 cup vegetable oil

Directions

In a large bowl sift together the flour, baking powder, salt, and sugar. Make a well in the center of the bowl.

In a separate bowl, mix together the egg yolks, milk, and oil. Pour into well of flour mixture and stir well. Stir just until ingredients are moistened.

In a small bowl beat egg whites until stiff. Fold into batter.

Cook batter in waffle iron.

Mammaw's Waffles

Ingredients

1 1/2 teaspoons active dry yeast
2 tablespoons warm water (110 degrees F/45 degrees C)
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 tablespoon white sugar
1/2 teaspoon salt
3 eggs
2 cups buttermilk
2 tablespoons vegetable oil

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, mix together flour, baking powder, baking soda, sugar and salt. Make a well in center. Add yeast mixture, eggs, buttermilk and vegetable oil; stir until smooth.

Spray preheated waffle iron with non-stick cooking spray. Pour 1/4 cup batter onto hot waffle iron. Cook until golden brown, about 3 minutes. Serve hot.

Classic Waffles

Ingredients

2 cups all-purpose flour
1 teaspoon salt
4 teaspoons baking powder
2 tablespoons white sugar
2 eggs
1 1/2 cups warm milk
1/3 cup butter, melted
1 teaspoon vanilla extract

Directions

In a large bowl, mix together flour, salt, baking powder and sugar; set aside. Preheat waffle iron to desired temperature.

In a separate bowl, beat the eggs. Stir in the milk, butter and vanilla. Pour the milk mixture into the flour mixture; beat until blended.

Ladle the batter into a preheated waffle iron. Cook the waffles until golden and crisp. Serve immediately.

Banana Waffles

Ingredients

1 1/4 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1 pinch ground nutmeg
1 cup 1% milk
1 egg
2 ripe bananas, sliced

Directions

Preheat waffle iron. In a large mixing bowl, sift together flour, baking powder, salt and nutmeg. Stir in milk and eggs until mixture is smooth.

Spray preheated waffle iron with non-stick cooking spray. Pour two tablespoons of the waffle batter onto the hot waffle iron. Place two slices of banana on top of the batter and then spoon another two tablespoons of batter on top of the banana. Cook until golden brown. Serve hot.

Corned Beef Waffles

Ingredients

2 eggs
1 1/4 cups milk
2 teaspoons cooking oil
1 1/2 cups all-purpose flour
1 pinch salt
2 teaspoons baking powder
1/2 (12 ounce) can corned beef,
broken into pieces

Directions

Preheat waffle iron.

In a medium bowl, mix together the eggs, milk and oil. Combine the flour, salt and baking powder; stir into the milk mixture until it makes a smooth batter. Stir in corned beef.

Spoon batter onto your waffle iron, close the lid, and cook until the waffle iron stops steaming and waffles are golden. Serve hot with butter.

Applesauce/Sausage Waffles

Ingredients

1 pound bulk pork sausage
2 1/2 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
3 eggs, separated
1 1/3 cups milk
1 cup applesauce
2/3 cup vegetable oil

Directions

In a skillet, brown and crumble sausage until no longer pink. Meanwhile, in a large bowl, combine flour, baking powder, cinnamon and nutmeg. In a another bowl, beat egg yolks lightly. Add milk, applesauce and oil; mix well. Stir into dry ingredients just until combined. Beat egg whites until stiff peaks form; fold into batter. Drain sausage; add to batter. Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

Warsaw Waffle

Ingredients

3/4 (1.5 fluid ounce) jigger vodka
1 tablespoon maple syrup

Directions

Pour the vodka and maple syrup into a glass, then stir to dissolve.
Enjoy!

Rich Yogurt Waffles

Ingredients

3 eggs
1 1/2 cups vanilla fat-free yogurt
1 1/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon kosher salt
1/2 cup shortening

Directions

Preheat a waffle iron according to manufacturer's instructions. Beat eggs in a large mixing bowl, then add yogurt, flour, baking powder, baking soda, kosher salt, and shortening, mixing until smooth.

Pour batter onto hot waffle iron. Cook until no longer steaming, about 5 minutes.

Crispy Walnut Maple Waffles

Ingredients

2 1/2 cups dry pancake mix
1/2 cup whole wheat flour
1/2 cup water
1/3 cup vegetable oil
1/4 cup maple syrup
2 tablespoons milk
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/2 cup chopped walnuts

Directions

Preheat oven to 250 degrees F (120 degrees C). Preheat waffle iron.

In a bowl, mix the pancake mix and whole wheat flour. Form a well in the center, and pour in water, oil, and syrup. Stir until evenly moist. Stir in the milk, vanilla, and cinnamon. Fold in walnuts.

Pour about 1/3 cup batter per waffle into the waffle iron, and cook 5 minutes, until done. Transfer waffles to a baking dish, and place in the preheated oven. Cook 5 minutes, or until crisp.

Whole Grain Waffles

Ingredients

2 eggs, beaten
1 3/4 cups skim milk
1/4 cup canola oil
1/4 cup unsweetened applesauce
1 teaspoon vanilla extract
1 cup whole wheat pastry flour
1/2 cup flax seed meal
1/4 cup wheat germ
1/4 cup all-purpose flour
4 teaspoons baking powder
1 tablespoon sugar
1/4 teaspoon salt

Directions

In a large bowl, whisk together the eggs, milk, oil, applesauce, and vanilla. Beat in whole wheat pastry flour, flax seed meal, wheat germ, all-purpose flour, baking powder, sugar, and salt until batter is smooth.

Preheat a waffle iron, and coat with cooking spray. Pour batter into waffle iron in batches, and cook until crisp and golden brown.

Malted Milk Waffles

Ingredients

1/3 cup malted milk powder
2 1/2 cups buttermilk pancake mix
2 tablespoons white sugar
2 eggs, separated
1 1/3 cups buttermilk
1/2 cup butter, melted

Directions

In a large bowl, stir together malted milk powder, pancake mix and white sugar. In a separate bowl, beat egg whites until stiff peaks form; set aside.

Add egg yolks, buttermilk and butter to dry ingredients; mix well. Fold in egg whites.

Spray preheated waffle iron with non-stick cooking spray. Pour batter onto hot waffle iron. Cook until golden brown. Serve warm.

Bacon-Topped Savory Waffles with Onion Sauce

Ingredients

8 slices bacon
1 cup all-purpose flour
3/4 cup whole wheat flour
1/4 cup grated Parmesan cheese
3 tablespoons dried parsley
1 tablespoon dried rosemary
2 tablespoons dried sweet basil
1 tablespoon white sugar
1 3/4 teaspoons baking powder
1/2 teaspoon baking soda
1 3/4 teaspoons salt
1 1/3 cups milk
2 large eggs
3 tablespoons butter, melted
2 tablespoons Dijon mustard
3/4 cup sour cream
2 teaspoons white sugar
1 tablespoon minced onion

Directions

Place the bacon in a large, deep skillet and cook over medium-high heat until evenly browned, about 5 minutes per side. Drain the bacon slices on a paper towel-lined plate. Crumble once cooled.

Preheat an oven to 200 degrees F (95 degrees C) to keep the finished waffles warm. Preheat a waffle iron and coat lightly with cooking spray.

Combine the all-purpose flour, whole wheat flour, Parmesan cheese, parsley, rosemary, basil, sugar, baking powder, baking soda, and salt in a bowl. Whisk the milk, eggs, butter, and Dijon mustard together in a small bowl. Pour the wet mixture into the dry mixture and stir until just combined.

Pour about 1/3 cup batter into each square of the preheated waffle iron; cook until golden, 3 to 4 minutes. Keep prepared waffles in the preheated oven until all are cooked.

Stir the sour cream, sugar, and onion together in a small bowl. Drizzle the onion sauce evenly over the warm waffles. Sprinkle crumbled bacon over the waffles to serve.

Yeast Raised Christmas Waffles

Ingredients

1 (.25 ounce) package active dry yeast
2 cups warm milk (110 degrees F/45 degrees C)
2 1/2 cups sifted all-purpose flour
1/4 teaspoon salt
1 tablespoon white sugar
4 egg yolks
1 teaspoon vanilla extract
1/2 cup melted butter
4 egg whites

Directions

In a small bowl, dissolve yeast in warm milk. Let stand until creamy, about 10 minutes.

In a large bowl, mix the flour, salt, and sugar. Beat the egg yolks into the yeast mixture, and mix into the dry ingredients. Stir in the vanilla extract and melted butter.

In a large glass or metal bowl, whip egg whites until stiff peaks form. Carefully fold into the waffle batter. Let stand in a warm place about 45 minutes, or until doubled in size.

Preheat a Belgian-style waffle iron, and coat with cooking spray. Place 3/4 to 1 cup of batter onto the hot iron; close the lid. Cook until the steaming subsides and the waffle is golden brown.