

Ham & Turkey Club

Butter the outside 2 crescent rolls. Place 1 slice cheese on the bottom of one side of a crescent roll. Top with 2 slices bacon, 2 slices ham, tomato, avocado, 2 slices turkey, and another slice of cheese.

Place the top of the crescent roll on top and gently move to the hot waffle iron. Close gently and let cook for 2-3 minutes, or until the cheese is melted and the roll is slightly crispy.





Carrot Cake Bites

Make your own carrot cake or buy a mix and prepare. Place a small amount of batter on iron and cook. Once cooled cut into fourths and dip a corner into cream cheese frosting then sprinkle with coconut.



WaffleBurgers

Another easy-peasy dinner for your wafflemaker!
Place a bun on the iron and toast...Remove and keep warm in the oven (set at 200°). Place 1/2 cup of ground beef in your iron and cook about 4 minutes. If you want cheese, add a slice and cook briefly (about 5 seconds).



PB & J Waffle Sandwiches

This one is just too easy! Use either waffle mix, Pillsbury Grand biscuits or sourdough bread. Cook in waffle iron until golden brown. Spread on Peanut Butter and jelly on one side and put your sammie together. cut in half and sprinkle powdered sugar on top. VOILÁ!



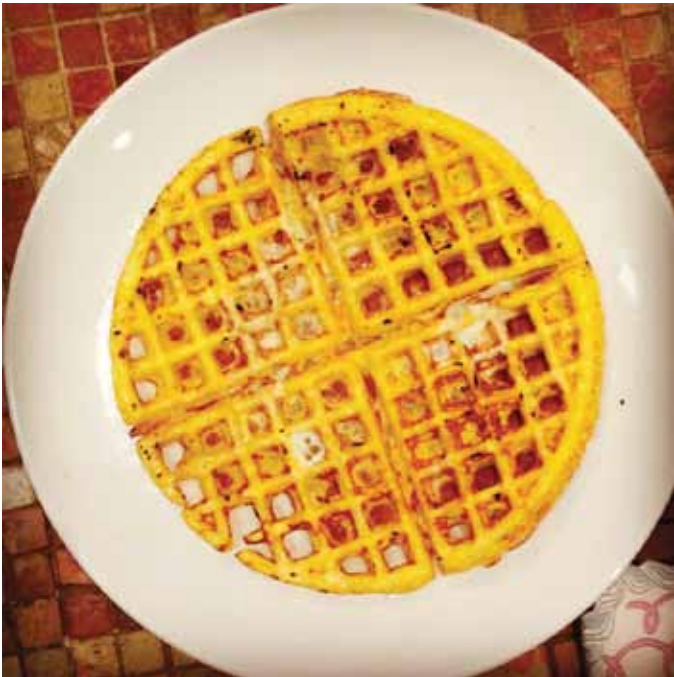
Waffled Zucchini-Parmesan Fritters

In a large bowl, whisk together an egg, 1/4 cup milk, and 1/4 cup grated Parmesan. Add in 1/2 cup flour and 1/4 tsp salt and 1/4 tsp black pepper and 2 cups of shredded zucchini. Combine ingredients and waffle it up and serve topped with more parmesan!
(don't forget the non-stick spray)



Portable Scrambled Eggs

Whisk two or three eggs with a dash of milk, salt and pepper (optional: stir in diced peppers, mushrooms, onions and shredded cheese). Pour onto an iron you've preheated to medium-high heat, cook for about two minutes, and you'll have a delicious breakfast you can eat with one hand.



Apple Pie Squares

Soften Pillsbury refrigerated pie crust as instructed on package. Make 4" squares out of crust. Spray iron with non-stick spray. Add a teaspoon of pie filling to two squares and place another square on top. Pinch the sides to close your pie pocket. Place one on each side of iron and cook for 5 minutes until golden brown. Serve with icing!



Cheesy Broccoli, Ham Mushroom, Onion and Celery Biscuit Waffles



Steam 1/2 cup broccoli crowns and chopped celery in microwave for 35 seconds. In a pan saute the broccoli, celery, 3 medium mushrooms, 1/4 cup chopped ham and 1/8 cup chopped onion. Make biscuit mix according to package. Add sauteed stuff and waffle it! (I made it myself and it's super yummy!)



(at the Dollar Store!)

Corn Dogs

Cut 2 hotdogs lengthwise in half. Stick a skewer in them. Place the hot dogs on the waffle iron, two dogs per waffle square, with the skewers sticking out of the waffle iron. Let the hot dogs grill for just a few minutes until warm. Make cornbread batter according to instructions on the box. Evenly pour the cornbread batter over the hot dogs. Close the waffle maker and cook 5 minutes.



(Make these into Jalepeno poppers by adding jalepenos, cream cheese and shredded cheddar into the cornbread batter)

Pillsbury S'Mores (AKA "S'Moreffles")

Separate Pillsbury Grand biscuits into 8 biscuits; separate each into 2 layers. Stretch each layer into 4-inch round. Top 1 dough round with 1 graham cracker square. Top graham cracker with 6 to 7 marshmallows and 6 to 7 chocolate chips. Cover s'more filling with another dough round; press around edge to seal. Cook 2 to 3 minutes or until golden brown.



OOey-GOOey Fried Cheese



Grab 3 medium bowls. In one bowl mix 3 tablespoons of flour with paprika or cayenne. In another bowl beat 3 eggs and set aside. put 1/2 cup of bread crumbs in a third bowl. Working one slice at a time, coat 1 inch thick slices of mozzarella cheese in flour, then egg, then breadcrumbs. Spray both sides of waffle iron with nonstick spray, place as many cheese slices as will fit in waffle iron, and close lid. Cook until bread crumbs turn golden brown, about 1 minute.

Brownies



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Make the brownie batter according to packaged directions. Liberally spray waffle maker with nonstick cooking spray. Pour brownie batter into the center of the iron, letting it spread out to the edges. Do not over fill. Cook the waffle brownies for five minutes or until the outside is set and a toothpick inserted in the center comes out clean. Use a fork to get under the corner of the waffle brownie then carefully slip a spatula underneath and gently remove it from the waffle pan. Serve immediately with ice cream



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Cinnamon Rolls

Just squish the pop and bake
kind onto the iron
It's that easy!



Chocolate Banana Delights

Remove loaf of dough from can. Cut loaf into 4 equal pieces. Shape each piece into 6x5-inch oval or rectangle. Place 1 piece of candy, a few banana slices and 2 marshmallow halves on half of each dough rectangle. Fold other half of each rectangle over filling; crimp edges to seal.

Place 1 roll on each side of iron and cook 2 to 3 minutes or until tops are golden brown .



Chicken, broccoli & cheddar potato waffles



Boil 5 yukon gold potatoes until tender about 30 minutes then mash them and then add 1/3 cup milk and 3 tblsp butter.

Stir in 1 1/3 cup chopped (cooked) chicken, 1 cup of shredded cheese, 1 1/3 cup broccoli, salt, pepper, 1 cup of flour and 1 egg.

Spray waffle iron with non-stick spray and pour in 1/3 cup batter and cook until slightly brown.



Birthday Cake!

Prepare the cake mix as directed. Spray iron with non-stick cooking spray. Pour the cake batter in the center of the iron. Cook until steaming stops, then carefully remove the cake waffle. Once cooled, spread a thin layer of icing on top of the cake waffle and sprinkle some sprinkles on the edges. Stack another cake waffle and repeat.

More ideas:

- **Use whipped cream instead of icing and add fresh fruit.**
- **Serve vanilla ice cream between 2 layers to make ice cream sandwiches.**
- **Serve warm with whipped cream and fudge sauce.**



“Quesadaffle”

Place a tortilla on the iron, mound shredded cheese on the tortilla (Optional; add ham or turkey, chopped onions, etc) and place another tortilla on top. Cook 3-5 minutes.

It's that easy!!



Mac 'n Cheese

Make your favorite Mac 'n Cheese (from scratch or a box) and set aside (optional - add bacon and scallions). Make waffle batter and add in cooked mac 'n cheese and stir. Cook for 2 minutes.

Hash Browns

Use russett or red potatoes.
Grate them with a cheese grater
(optional: mix cheddar cheese
into the grated potato)
Spray waffle iron with no-stick
spray and plop about a half cup
onto each side of the iron.

YUMMMMM!!



Pepperoni Pizza

Separate dough into 8 biscuits. Cut slit on 1 side of each biscuit, forming a deep pocket. Place 1 slice of mozzarella cheese into each pocket. Top cheese with 6 or 7 pepperoni slices. Press dough around edge to seal each biscuit. Cook for 3 minutes and serve with your favorite pizza sauce.



Waffle Ramen

In a medium bowl, beat 1 egg with soy sauce, sesame seeds, and a few drops of oil. Add prepared ramen noodles and stir to coat noodles evenly with egg mixture. Place noodle mixture in waffle iron and cook until golden brown in spots, 2 to 3 minutes.

