



## Brownie Waffles

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Shake up your brownie recipe by turning the classic, beloved dessert into chocolaty waffles! These brownies are chewy on the inside and crispy on the outside. These elevated waffles are a great way to have dessert for breakfast or to satisfy your sweet tooth at a moment's notice.

<b>TYPE</b>	<b>BREAKFAST &amp; BRUNCH</b>
<b>SERVES</b>	<b>4</b>
<b>DIFFICULTY</b>	<b>EASY</b>
<b>PREP TIME</b>	<b>10 MIN</b>
<b>COOK TIME</b>	<b>10 MIN</b>

# Brownie Waffles

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## Ingredients

- 1 cup all-purpose flour
- ⅓ cup unsweetened cocoa powder
- ⅔ cup sugar
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 stick butter, melted
- 2 eggs
- 1 teaspoon vanilla extract
- 3 tablespoons water
- ½ cup mini chocolate chips

## Directions

1. Preheat an **All-Clad Waffle Maker**.
2. In a large **mixing bowl**, add the flour, cocoa powder, sugar, baking powder, and salt.
3. In another mixing bowl, add the eggs, vanilla extract, and water. **Whisk** the ingredients until well combined.
4. **Stir** the wet mixture into the dry ingredients. Then add the melted butter, whisking constantly. Add the chocolate chips, and stir briefly to combine.
5. When the waffle machine beeps and the ready light is green, **ladle** the batter into the waffle maker.
6. Cook until the waffle maker beeps a second time, and gently remove them from the waffle maker. They will crisp up as they cool.
7. Repeat with the remaining batter.
8. Serve immediately on their own, or with desired toppings.

## Pro Tip:

You can substitute mini dark chocolate chips for extra rich brownie waffles.



## Cinnamon Roll Waffles

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Can't decide between cinnamon rolls and waffles? You can have both, thanks to this delicious and easy recipe that combines both brunch favorites into one! Drizzled with an irresistible cream cheese glaze, these cinnamon roll waffles are sure to please.

<b>TYPE</b>	<b>BREAKFAST &amp; BRUNCH</b>
<b>SERVES</b>	<b>4</b>
<b>DIFFICULTY</b>	<b>EASY</b>
<b>PREP TIME</b>	<b>10 MIN</b>
<b>COOK TIME</b>	<b>10 MIN</b>

# Cinnamon Roll Waffles

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## Ingredients

### For the Waffles:

- 2 cups all-purpose flour
- ½ teaspoon salt
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 3 teaspoons ground cinnamon
- 2 eggs
- 1 ¾ cups buttermilk
- ¼ cup butter, melted
- 2 tablespoons maple syrup
- 1 tablespoon vanilla extract

### For the Cream Cheese Glaze:

- 4 tablespoons butter
- ¾ cup powdered sugar
- 2 ounces softened cream cheese
- ½ teaspoon vanilla extract

## Directions

1. Preheat an **All-Clad Waffle Maker**.
2. In a large **mixing bowl**, add the flour, salt, baking powder, baking soda, and cinnamon. Stir together until well combined.
3. In another mixing bowl, add the eggs, buttermilk, butter, maple syrup, and vanilla extract. **Whisk** until well combined.
4. Stir the wet mixture into the dry ingredients until just combined. The batter should be slightly lumpy.
5. For the glaze, beat the butter, powdered sugar, cream cheese, and vanilla extract together. Set aside.
6. When the waffle machine beeps and the ready light is green, **ladle** the batter into the waffle maker.
7. While the waffles are cooking, gently heat the cream cheese mixture in the microwave until runny.
8. Continue to cook the waffle until the waffle maker beeps a second time, and the waffles are golden brown and crispy.
9. Serve immediately drizzled over the waffles with sugar and cinnamon, if desired.



## Classic Belgian Waffles

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Classic Belgian waffles are a brunch treat that will never go out of style. With this waffle recipe, you can create fluffy, light, and delicately sweet waffles with ease. They are also made with everyday pantry staples, so you can whip them up anytime. Top these waffles off with fresh fruit, maple syrup, whipped cream, or any other desired ingredients.

<b>TYPE</b>	<b>BREAKFAST &amp; BRUNCH</b>
<b>SERVES</b>	<b>4</b>
<b>DIFFICULTY</b>	<b>EASY</b>
<b>PREP TIME</b>	<b>10 MIN</b>
<b>COOK TIME</b>	<b>10 MIN</b>

# Classic Belgian Waffles

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## Ingredients

- 2 ¼ cups flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- ¼ cup sugar
- 2 large eggs, separated
- 2 cups milk
- ½ cup vegetable oil
- Additional toppings of your choice

## Directions

1. Preheat an **All-Clad Waffle Maker**.
2. In a large **mixing bowl**, sift together the flour, baking powder, salt, and sugar.
3. Separate the egg whites from the yolks into two different mixing bowls.
4. Add the milk and vegetable oil to the bowl with the yolks. Stir briefly to combine.
5. **Stir** the wet ingredients into the bowl with the dry ingredients. Mix well.
6. Beat the egg whites with an electric hand mixer or **whisk** until stiff peaks form.
7. Gently fold the egg whites into the batter without overmixing.
8. When the waffle machine beeps and the ready light is green, **ladle** the batter into the waffle maker.
9. Cook until the waffle maker beeps a second time, and the waffles are golden brown and crispy.
10. Repeat with the remaining batter.
11. Serve immediately with your favorite toppings.

## Pro Tip:

For extra sweetness, add 1 teaspoon of vanilla extract to the wet ingredients when making the waffle batter.



# Gluten Free Waffles

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Gluten free diets are becoming less restrictive these days thanks to the availability of more gluten free recipes and restaurants catering to those with this specific dietary need or preference. Here is a simple waffle recipe for satisfying gluten free waffles you must try.

TYPE	BREAKFAST & BRUNCH
SERVES	4
DIFFICULTY	EASY
PREP TIME	10 MIN
COOK TIME	10 MIN

# Gluten Free Waffles

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## Ingredients

- 2 cups gluten-free all-purpose flour blend
- 1 tablespoon sugar
- 4 teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon vanilla extract
- 2 eggs, beaten
- 1 ¾ cup milk
- ¼ cup vegetable oil

## Directions

1. Preheat an **All-Clad Waffle Maker**.
2. In a large **mixing bowl**, add all the dry ingredients. **Whisk** together until well combined.
3. Add the vanilla, eggs, milk, and oil. Whisk until the batter is lump-free and all the ingredients are combined.
4. When the waffle machine beeps and the ready light is green, **ladle** the batter into the waffle maker.
5. Cook until the waffle maker beeps a second time, and the waffles are golden brown and crisp.
6. Repeat with the remaining batter.
7. Serve immediately.

## Pro Tip:

Gluten-free all-purpose flour blends can be found in the specialty flour section of most health food stores.



## Keto Waffles - Chaffles

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Keto waffles, also known as Chaffles, are low carb waffles that fit the low carb food trend. These savory Chaffles are perfect for anyone following the keto diet or trying to reduce their carb intake. These waffles are made with just two ingredients, they're sugar-free, filling, and tasty!

<b>TYPE</b>	<b>BREAKFAST &amp; BRUNCH</b>
<b>SERVES</b>	<b>2</b>
<b>DIFFICULTY</b>	<b>EASY</b>
<b>PREP TIME</b>	<b>10 MIN</b>
<b>COOK TIME</b>	<b>10 MIN</b>

# Keto Waffles - Chaffles

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## Ingredients

- 4 eggs
- 2 cups finely shredded cheddar or mozzarella cheese

## Directions

1. Preheat an **All-Clad Waffle Maker**.
2. In a large **mixing bowl**, **whisk** together the eggs and the cheese until the cheese is completely moistened.
3. When the waffle machine beeps and the ready light is green, **ladle** the batter into the waffle maker.
4. Cook until the waffle maker beeps a second time, and the waffles are golden brown. They might seem soft at first, but they crisp up after a few minutes.
5. Repeat with the remaining batter.
6. Serve immediately, on their own, or with your favorite savory or sweet toppings.

## Pro Tip:

For a sturdier texture, add ½ cup coconut or almond flour and 1 teaspoon baking powder to the batter.



## Monte Cristo Waffle Sandwiches

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A Monte Cristo sandwiches are similar to the French croque-monsieur, stuffed with ham and cheese, then dipped in egg before being pan-fried. Lightly sprinkled with powdered sugar to finish. This waffle recipe combines these two lovely meals. This version toasts everything up in the waffle maker for a delightful sweet and savory waffle sandwich.

<b>TYPE</b>	<b>BREAKFAST &amp; BRUNCH</b>
<b>SERVES</b>	<b>4</b>
<b>DIFFICULTY</b>	<b>EASY</b>
<b>PREP TIME</b>	<b>10 MIN</b>
<b>COOK TIME</b>	<b>10 MIN</b>

# Monte Cristo Waffle Sandwiches

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## Ingredients

- 8 slices sandwich bread
- 4 eggs
- ½ cup milk
- 2 tablespoons Dijon mustard
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 cup shredded Swiss cheese
- ½ pound sliced deli ham

## Directions

1. Preheat an **All-Clad Waffle Maker**.
2. In a large **mixing bowl**, add the eggs, milk, mustard, salt, and pepper. **Whisk** until combined and set aside.
3. Arrange 4 slices of bread side by side.
4. Spread each bread slice with 1 tablespoon of raspberry jam.
5. Layer onto each slice ¼ cup shredded swiss cheese and 2 ounces deli ham.
6. Close the sandwich with the 4 remaining bread slices.
7. When the waffle machine beeps and the ready light is green, carefully dip the sandwiches into the egg batter, coating both sides.
8. Immediately place the sandwiches into the waffle maker.
9. Cook until the waffle maker beeps a second time. The sandwiches should be lightly browned, and the cheese is melted.
10. Serve immediately, with a dusting of powdered sugar on top of each sandwich.

## Pro Tip:

You can replace the raspberry jam with any other fruit jam or jelly you prefer.