

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273 or
visit our website at wppotsandpans.com
Please read operating instructions
before using this product.
Please keep original box and packing materials
in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model WPWB0010 Printed in China REV 1.0

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Wolfgang Puck

SwivelBaker™
Use and Care



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions carefully.
- 2 Do not touch hot surfaces. Use handles or knobs.
- 3 To protect against risk of fire, electric shock and injury to persons, DO NOT IMMERSE CORD, PLUG OR APPLIANCE in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7 The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 8 Do not use outdoors.
- 9 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 10 Do not place on or near a hot gas or electric burner or in a heated oven.
- 11 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12 Extreme care must be used when operating this appliance as surface temperature gets extremely hot.
- 13 To disconnect appliance, turn any control to "OFF" and remove plug from wall outlet. Always hold the plug, never pull the cord.
- 14 Do not use this appliance for other than intended use.
- 15 To ensure protection against risk of electric shock, only connect appliance to properly grounded outlets.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

ADDITIONAL SAFETY INFORMATION

GROUNDING INSTRUCTIONS: This appliance must be grounded. It is equipped with a 3-wire cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

WARNING: Improper use of the grounded wire can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying the plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- A Use only 3-wire extension cord with 3-blade grounding plug;
- B The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.

Before Your First Use

Before using for the first time, remove all packaging materials. Remove the plates according to the section "Removing & Assembling Waffle Plates" of this manual. Wash the waffle plates according to the "Care & Cleaning" section of this manual. During first use you may notice slight smoking or odor. This is normal with any heating appliance and will not reoccur after multiple uses. It is recommended that you complete a trial run of your SwivelBaker™ prior to first use. Plug your SwivelBaker™ in and press the On/Off button and let it run for 15 minutes until all smoke and / or odor has dissipated.



Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Vert and Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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Know Your SwivelBaker™



Introduction

Walking into a home filled with the warm smells of coffee brewing, sausage patties sizzling in the pan, and waffles baking makes one feel instantly comfortable. For many people, breakfast is the most important meal of the day, and often the only hot one eaten. It would be difficult to dash out of the house with nothing more than a doughnut under the belt if there was a tempting bowl of granola or a stack of hot waffles waiting on the table.

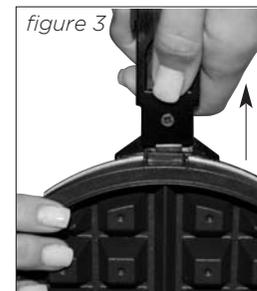
For me, brunch is a pleasurable way to entertain on any given Saturday, Sunday or holiday. Served late morning into early afternoon, it combines breakfast and lunch and is a leisurely experience, casual and easy. Since my kitchen at home is warm and inviting, I find my friends like to congregate in the kitchen.

Usually, I prepare a few dishes, set them out on the buffet, and allow people to help themselves. If I'm making waffles, I have the batter ready, the SwivelBaker™ preheated, and spoon the batter out on demand. Sometimes I fold berries into the batter, other times I fill my nicest bowl with an assortment of warm poached fruit.

And to make the brunch even more festive, I like to serve chilled champagne poured over fresh orange juice or peach juice.

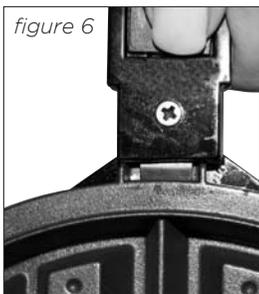
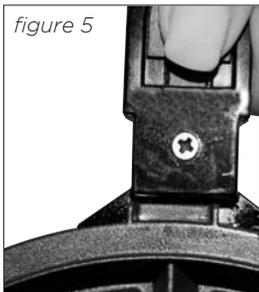
Wolfgang Puck®

Removing Plates



- 1** Ensure that your SwivelBaker™ is unplugged and has completely cooled prior to removing plates.
- 2** To remove the bottom waffle plate, open the SwivelBaker™ up by pulling the retractable handle out and then lift straight up (see figure 1). Place one hand on the base while lifting the bottom handle straight up and out of the housing (see figure 2).
- 3** To remove the top plate, hold the top housing as shown in figure 3 and slide the top plate lock lever straight up. Lift the plate away and up from the top housing.

Attaching the Plates



- 1 Ensure that your SwivelBaker™ is unplugged and has completely cooled prior to attaching plates.
- 2 The bottom plate is the plate that has the handle. On the opposite side of the handle is a protruding nub. Line the nub up with the hole located in the back of the bottom housing (see figure 4). Push in while pressing the handle down until it snaps into place.
- 3 The top plate also has a nub on the plate that must be placed into the opening of the top plate housing (see figure 5). Slide the top plate locking lever up, then press the top plate into place. While holding the top plate, release the locking lever and ensure that it has slid into the groove of the top SwivelBaker™ plate (see figure 6.).

Using Your SwivelBaker™

- 1 Close the SwivelBaker™ and plug into a 120 volt outlet. The Red Power Light will go on, indicating that the SwivelBaker™ has power and is ready to begin preheating. The red power light will remain on until you unplug the unit.
 - 2 Press the On/Off button to begin the preheating process. The LC display will illuminate and you will notice three blinking bars indicating that your SwivelBaker™ is preheating. In approximately 4 - 5 minutes the Green Ready Light will illuminate and you will hear 4 short beeps
 - 3 Before the first waffle of the day, use a pastry brush to lightly coat the top and bottom waffle grids with vegetable oil or melted shortening. Cooking spray will also work well for this purpose.
 - 4 Ladle just enough batter to fill the lower waffle plate so that the peak areas of the plate are covered (about 1 cup). If necessary, use a spatula to spread the batter into the corners of grid.
 - 5 Press the Color button to the desired time setting from 2:30 (lightest) to 5:00 (darkest). If you desire a crispier waffle, press the Crisp button and you will notice a blue light illuminate under the Crisp button.
 - 6 Close the baker and push the retractable handle in. Rotate the SwivelBaker™ 180° clockwise and pull the retractable handle back out. Within 30 seconds the timer will start and the Green Ready Light will go out.
 - 7 When the selected time is up, you will hear 3 beeps and the Green Ready Light will illuminate. To remove the waffle, rotate the unit 180° counter - clockwise and lift the handle straight up.
 - 8 Using an oven mitt or pot holder, remove the bottom plate from the SwivelBaker™ housing by lifting straight up and away from the housing. Use caution as the plate is extremely hot.
- WARNING:** The SwivelBaker™ plate handle and plate will be hot. Use a pot holder, or oven mitt before attempting to remove the bottom plate. After removing the waffle from the bottom plate, place the waffle plate back into the housing. Do not place the waffle plate on a counter, or any other surface to avoid damage resulting from the hot plate.
- 9 Replace the bottom plate back into the housing. If you would like to make additional waffles, begin from Step 2 of this section.
 - 10 When you are finished baking, simply press the On/Off button and unplug from the wall outlet; the Red Power Light will go off.
 - 11 After your SwivelBaker™ has completely cooled, the waffle plates should be cleaned according to the section "Care & Cleaning" of this manual.

Care & Cleaning

- 1 Always unplug the SwivelBaker™ and allow to completely cool before cleaning.
- 2 After cooling, remove the plates according to the section “Removing Plates” of this manual.
- 3 Wash the plates in warm soapy water and dry thoroughly. Do not put wet plates back into the SwivelBaker™ housing.
- 4 Wipe the top and bottom housings with a soft cloth. A little metal polish suitable for stainless steel may be used on the stainless steel housing. Do not use any abrasive scouring pad or steel wool, as this will damage the housing finish.
- 5 Never immerse the housing in water or any liquid.
- 6 Do not use metal utensils, which can damage the nonstick surface, use only wood, plastic, or nylon utensils to avoid damaging the nonstick surface.

Plain Waffles

Makes about 6 waffles

INGREDIENTS

2 egg yolks
1 cup milk
1 1/2 cups cake flour (sifted)
2 teaspoons sugar
1 teaspoon salt
1/4 cup butter
2 egg whites (beaten stiff)
2 teaspoons baking powder

METHOD

- 1 Combine egg yolks, milk, cake flour, sugar, salt, and butter in a bowl and mix until smooth. Fold in beaten egg whites and baking powder – stir lightly. Put about 1 cup of mixture in SwivelBaker™, close lid, flip and cook till Green Ready Light comes on or to desired doneness.

Recipes courtesy of Marian Getz and Debra Murray

Sourdough Starter for Waffles

Makes about 4 cups

INGREDIENTS

3 cups all - purpose flour
2 cups nonfat milk
1 cup plain yogurt
1 small potato, peeled and finely grated

METHOD

- 1 In a medium bowl, combine all ingredients until smooth. Cover with clean towel and set in a warm place until the batter begins to bubble and has a somewhat pleasant sour smell, about 24 hours.
- 2 Place in a covered container and refrigerate for at least 3 days before using.

TIP

Sourdough starter can be kept going indefinitely if “fed” properly. When you take out 1 1/2 cups of the starter, replace with 1 1/2 cups of flour and 1 1/2 or 2 cups milk. This should be done at least every two weeks and the starter kept refrigerated in a covered container. However, if not “fed” properly, the starter may acquire a pinkish color and should be discarded and a new starter developed.

Recipe courtesy The Wolfgang Puck Cookbook: Recipes from Spago, Chinois, and Points East and West, Random House, 1996

Sourdough Waffles

Makes 5 8-inch waffles

INGREDIENTS

1 1/2 cups Sourdough Starter
1/2 cup nonfat milk
8 tablespoons unsalted butter, melted
1 egg
1 cup all-purpose flour
2 tablespoons sugar
1 1/2 teaspoons baking powder
1/4 teaspoon kosher salt

METHOD

- 1 In a large bowl, combine the starter, milk, melted butter, and egg.
- 2 In a small bowl, sift together the flour, sugar, baking powder and salt. Add to the starter mixture and stir until well combined. Let proof, covered, in a warm spot until bubbles begin to form, about 30 minutes.
- 3 Heat the SwivelBaker™. Use 1 slightly rounded 8 ounce metal measuring cup full of batter and pour into SwivelBaker™. Bake for 5 minutes until golden brown. Repeat with the remaining batter. Serve immediately.

PRESENTATION

Place one 8 - inch waffle on each of 5 heated plates. Serve warm with warm maple syrup or fruit syrup. Garnish with fresh fruit, such as sliced oranges, peaches, or berries. Serve immediately.

To prepare ahead

Through step 2 the batter can be made the night before, refrigerated, covered, then brought to room temperature and proofed when needed.

Recipe courtesy The Wolfgang Puck Cookbook: Recipes from Spago, Chinois, and Points East and West, Random House, 1996

Master Waffle Recipe

Makes 4 waffles

INGREDIENTS

- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1 tablespoon sugar
- 8 tablespoons melted butter
- 1 teaspoon vanilla
- 1 1/2 cups milk
- 3 eggs, separated (whites will be whipped separately)

METHOD

- 1 In a large bowl, whisk together dry ingredients. Add butter, vanilla, milk, and egg yolks. Whisk to blend.
- 2 In a separate bowl beat egg whites to soft peaks (tips curl).
- 3 Fold whipped egg whites into batter.
- 4 Heat the SwivelBaker™. Use 1 slightly rounded 8-ounce metal measuring cup full of batter and pour into SwivelBaker™. Bake for 5 minutes until golden brown. Repeat with the remaining batter. Serve immediately.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Pecan Waffles

Makes 4 waffles

INGREDIENTS

- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1 tablespoon sugar
- 8 tablespoons melted butter
- 1 tablespoon vanilla
- 1 1/2 cups milk
- 3 eggs, separated (whites will be whipped separately)
- 1/2 cup ground pecans
- 1/2 cup toasted pecan pieces

METHOD

- 1 In a large bowl, whisk together dry ingredients. Add butter, vanilla, milk, and egg yolks. Whisk to blend.
- 2 In a separate bowl beat egg whites to soft peaks (tips curl).
- 3 Fold whipped egg whites into batter.
- 4 Add pecans and fold into batter.
- 5 Heat the SwivelBaker™. Use 1 slightly rounded 8-ounce metal measuring cup full of batter and pour into SwivelBaker™. Bake for 5 minutes until golden brown. Repeat with the remaining batter. Serve immediately.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Blueberry Waffles

Makes 4 waffles

INGREDIENTS

- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 tablespoon kosher salt
- 1 tablespoon sugar
- 8 tablespoons melted butter
- 1 tablespoon vanilla
- 1 1/2 cups milk
- 3 eggs, separated (whites will be whipped separately)
- 1 cup fresh or frozen blueberries

METHOD

- 1 In a large bowl, whisk together dry ingredients. Add butter, vanilla, milk, and egg yolks. Whisk to blend.
- 2 In a separate bowl beat egg whites to soft peaks (tips curl).
- 3 Fold whipped egg whites into batter.
- 4 Heat the SwivelBaker™. Use 1 slightly rounded 8-ounce metal measuring cup full of batter and pour into SwivelBaker™. Bake for 5 minutes until golden brown. Sprinkle remaining 1/4 cup blueberries to the top and close the lid. Bake until golden brown. Repeat with the remaining batter. Serve immediately

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Crispy Bacon Waffles

Makes 4 waffles

INGREDIENTS

- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1 tablespoon sugar
- 8 tablespoons melted butter
- 1 tablespoon vanilla
- 1 1/2 cups milk
- 3 eggs, separated (whites will be whipped separately)
- 8 slices bacon - fried crispy, cooled, and chopped into pieces.

METHOD

- 1 In a large bowl, whisk together dry ingredients. Add butter, vanilla, milk, and egg yolks. Whisk to blend.
- 2 In a separate bowl beat egg whites to soft peaks (tips curl). Set aside.
- 3 Fold bacon pieces into batter.
- 4 Fold whipped egg whites into batter.
- 5 Heat the SwivelBaker™. Use 1 slightly rounded 8-ounce metal measuring cup full of batter and pour into SwivelBaker™. Bake for 5 minutes until golden brown. Repeat with the remaining batter. Serve immediately.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Chocolate Waffles

Makes 4 waffles

INGREDIENTS

2 large eggs
 1/4 cup melted butter
 2 teaspoons vanilla
 1 cup buttermilk
 3/4 cup sugar
 1 cup all-purpose flour
 1/2 cup cocoa
 1/2 teaspoon baking soda
 1/2 teaspoon baking powder
 1/4 teaspoon kosher salt

METHOD

- 1 In a large mixing bowl, whisk eggs, butter and vanilla until smooth.
- 2 Add butter, milk and sugar and whisk to blend. Sift in all remaining ingredients and whisk just until blended.
- 3 Spray preheated SwivelBaker™ with nonstick baking spray. Scoop up a slightly rounded cup of batter and pour into the center of the baker. Using the bottom of the cup, gently but quickly nudge the batter towards the edges to even it out. Close the lid and flip over. Set timer for 5 minutes on dark setting.

PRESENTATION

Serve with your favorite ice cream, whipped cream or chocolate sauce.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Pumpkin Praline Waffles

Makes 6 waffles

INGREDIENTS

2 cups all-purpose flour
 2 teaspoons baking powder
 1/2 teaspoon baking soda
 1 teaspoon kosher salt
 2 teaspoons ground ginger
 2 teaspoons cinnamon
 1/2 teaspoon nutmeg
 1/2 teaspoon ground cloves
 1 1/2 cups cooked, pureed pumpkin
 1/2 cup brown sugar, packed
 6 tablespoons melted butter
 2 cups buttermilk
 1/3 cup toasted, chopped pecans
 1/3 cup raisins
 4 eggs, separated (whites will be whipped separately)

METHOD

- 1 In a large bowl whisk together all dry ingredients.
- 2 Add all wet ingredients minus egg whites. Whisk to combine.
- 3 In a separate bowl, whisk egg whites to soft peaks (tips curl).
- 4 Fold whipped egg whites into batter.
- 5 Spray preheated SwivelBaker™ with nonstick baking spray. Scoop up a slightly rounded cup of batter and pour into the center of the baker. Using the bottom of the cup, gently but quickly nudge the batter towards the edges to even it out. Close the lid and flip over. Set timer for 5 minutes on dark setting.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Crunchy Cornmeal Waffles

Makes 5 waffles

INGREDIENTS

- 1 3/4 cups buttermilk
- 2 eggs
- 6 tablespoons melted butter
- 1 1/2 cups all-purpose flour
- 1 cup cornmeal
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt

METHOD

- 1 Whisk wet ingredients in a bowl until combined.
- 2 In a separate bowl, whisk dry ingredients together until combined.
- 3 Pour wet ingredients over dry ingredients and whisk just until combined.
- 4 Spray preheated SwivelBaker™ with nonstick baking spray. Scoop up a slightly rounded cup of batter and pour into the center of the baker. Using the bottom of the cup, gently but quickly nudge the batter towards the edges to even it out. Close the lid and flip over. Set timer for 5 minutes on dark setting.

PRESENTATION

Dress them up with herbs or jalapenos if desired.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Potato Waffles

Makes 4 waffles

INGREDIENTS

- 1 1/2 cups mashed potatoes
- 1 teaspoon kosher salt
(you may need less if your potatoes are seasoned)
- 2 eggs, separated (whites will be whipped separately)
- 1/4 cups melted butter
- 2 cups buttermilk
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda

METHOD

- 1 In a large bowl, whisk together potatoes, salt, egg yolks, butter and buttermilk. Fold into dry ingredients.
- 2 Whip egg whites to soft peaks and fold into batter.
- 3 Spray preheated SwivelBaker™ with nonstick baking spray. Scoop up a slightly rounded cup of batter and pour into the center of the baker. Using the bottom of the cup, gently but quickly nudge the batter towards the edges to even it out. Close the lid and flip over. Set timer for 5 minutes on dark setting.

PRESENTATION

The potatoes give these waffles a tender texture and a very fine crumb, a great use for leftover mashed potatoes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Gluten Free Health Waffles

Makes 2 waffles

INGREDIENTS

1 cup millet, soaked in water 3 hours
1 cup buckwheat, soaked in water 3 hours
3 tablespoons butter
2 tablespoons honey
1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon vanilla
1 teaspoon lemon juice
1/2 cup water

METHOD

- 1 Drain millet and buckwheat. Add to bowl of food processor with all remaining ingredients and process until smooth. Scrape sides and pulse a few times.
- 2 Spray preheated SwivelBaker™ with nonstick baking spray. Scoop up a slightly rounded cup of batter and pour into the center of the baker. Using the bottom of the cup, gently but quickly nudge the batter towards the edges to even it out. Close the lid and flip over. Set timer for 5 minutes on dark setting

PRESENTATION

Serve hot with your favorite toppings.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Black and White Waffles

Makes 8 Servings

INGREDIENTS

1 recipe plain waffles, see page 12
1 recipe chocolate waffles, see page 19

METHOD

- 1 Preheat SwivelBaker™ for 10 minutes on high setting. Cover waffle plates with a light coating of nonstick spray.
- 2 Add 1/2 cup of plain waffle mix to one side of SwivelBaker™ and add chocolate waffle mix to the other side. Spread mixture out quickly and evenly. Close and flip. When Green Ready Light ready comes on, remove and serve with chocolate and vanilla glaze.

Chocolate Glaze

4 ounces chocolate chips
3 tablespoons butter
3 tablespoons water
1 1/2 cups powdered sugar

Melt chocolate, butter and water in microwave until hot, stir until smooth. Stir in powdered sugar. Drizzle over chocolate waffle.

Vanilla Glaze

2 cups powdered sugar
1/2 teaspoon quality vanilla
2 tablespoons milk

Stir together and drizzle over plain waffle.

Recipes courtesy of Marian Getz and Debra Murray

Next Day Cornmeal Waffles

Makes about 6 waffles

INGREDIENTS

1 1/2 cups all-purpose flour
3/4 cup cornmeal
1 package active dry yeast
1/2 teaspoon salt
1 3/4 cups milk
2 eggs
1/3 cup cooking oil or melted butter

METHOD

- 1 Combine all ingredients in a large mixing bowl and beat with an electric mixer until thoroughly combined. Cover bowl and place in refrigerator overnight or up to 24 hours.
- 2 When ready to use the next day, stir batter. Place 1 cup of batter in SwivelBaker™ and cook to desired doneness.

Recipes courtesy of Marian Getz and Debra Murray

French Toast

Makes 4 Servings

INGREDIENTS

4 eggs
1 cup half & half
1 tablespoon sugar
1 teaspoon vanilla
1/2 teaspoon ground cinnamon
4 slices brioche or other egg bread cut 1" thick

METHOD

- 1 Preheat SwivelBaker™ for 10 minutes on high setting. Cover waffle plates with a light coating of nonstick spray.
- 2 In a shallow, wide bowl, whisk together the eggs, half & half, sugar, vanilla, and cinnamon until combined. Dip bread slices in egg mixture and coat both sides completely. Place onto waffle plates, close, pressing gently and flip. Set timer for 2 minutes. Serve with butter and syrup.

Recipes courtesy of Marian Getz and Debra Murray

Red Velvet Cake Waffles

Makes 6 waffles

INGREDIENTS

1/2 cup shortening
1 1/2 cups sugar
2 eggs
2 ounces red food coloring (1/4 cup)
1 teaspoon vanilla
1 cup buttermilk
1 teaspoon vinegar
2 tablespoons cocoa
1/2 teaspoon salt
1 teaspoon baking soda
2 1/4 cups sifted all-purpose flour

METHOD

- 1 In a mixing bowl cream shortening and sugar until fluffy. Add eggs and beat 1 minute. Scrape bowl. Add coloring, vanilla, buttermilk and vinegar. Beat well and scrape again. Sift dry ingredients together and add to bowl. Gently combine until batter is smooth. Do not over beat. Preheat SwivelBaker™ on dark setting for 10 minutes. Spray with nonstick spray and add slightly less than 1 cup of batter to SwivelBaker™. Quickly spread batter to edges, close and flip. When Green Ready Light comes on, waffle is ready. Serve with cream cheese icing, whipped cream or syrup and berries.

Recipes courtesy of Marian Getz and Debra Murray

Easiest Waffle Recipe

Makes about 6 waffles

INGREDIENTS

1 3/4 cups all-purpose flour
2 tablespoons sugar
1 tablespoon baking powder
1/4 teaspoon salt
2 eggs
1 3/4 cups milk
1/2 cup cooking oil or melted butter
1 teaspoon vanilla

METHOD

- 1 Combine flour, sugar, baking powder and salt in a medium bowl. Make a well in the center and set bowl aside.
- 2 In another medium bowl beat eggs slightly; stir in milk, oil, and vanilla. Add egg mixture to flour mixture all at once. Stir until moistened - batter should be a little lumpy.
- 3 Place 1 cup of batter into SwivelBaker™ and cook to desired doneness.

Recipes courtesy of Marian Getz and Debra Murray

Hash Browns

Makes 1 Serving

INGREDIENTS

1 1/2 cups left over boiled or baked potatoes (diced)
1 tablespoon minced onion (optional)
2 teaspoons soft butter
Salt and pepper to taste

METHOD

- 1 Preheat SwivelBaker™ for 10 minutes on high setting. Cover waffle plates with a light coating of nonstick spray.
- 2 Scatter potatoes on waffle plate, sprinkle with onions (if desired), salt and pepper and dot with butter. Close lid and flip. Set timer for 5-7 minutes and remove when brown and crispy.

Recipes courtesy of Marian Getz and Debra Murray

Nun's Puffs

Makes 3 Servings

This member of the cream puff family has a whimsical name - HEAVENLY!!!

INGREDIENTS

1/2 cup unsalted butter
1 cup milk
1/2 teaspoon kosher salt
1 teaspoon vanilla
3/4 cup all-purpose flour
4 eggs
Honey for Drizzling

METHOD

- 1 Preheat SwivelBaker™ for 10 minutes on high setting. Cover waffle plates with a light coating of nonstick spray.
- 2 In a medium saucepan and using a sturdy spoon, bring butter, milk, salt and vanilla to a full boil. Add flour all at once and stir vigorously until mixture forms a ball that does separate. Remove from heat and let cool for 5 minutes. Beat in eggs until completely combined.
- 3 Place 1 cup of mixture in the center of the SwivelBaker™. DO NOT SPREAD OUT. Gently close the lid allowing the weight of the lid to spread out the dough. DO NOT FLIP THE SWIVELBAKER™ OVER. Mixture will rise slightly. Set timer for 5 minutes. Remove and drizzle with honey.

Recipes courtesy of Marian Getz and Debra Murray

Grilled Cheese

Makes 1 Serving

INGREDIENTS

2 slices good quality bread
1 slice Swiss cheese
1 slice mozzarella
1 slice sharp cheddar
Soft butter for spreading

METHOD

- 1 Preheat SwivelBaker™ for 10 minutes on high setting. Cover waffle plates with a light coating of nonstick spray.
- 2 Spread butter on 1 side of each slice of bread. Add cheeses. Place sandwich in SwivelBaker™, close and gently press down to close and flip.
- 3 Set timer for 1 minute. If you over cook, all the cheese will leak out. Remove and enjoy!

Recipes courtesy of Marian Getz and Debra Murray

Banana Bread

Makes 4 Servings

INGREDIENTS

5 very ripe bananas, peeled
1 cup sugar
1/2 cup unsalted butter
2 eggs
3 tablespoons milk
1/2 teaspoon kosher salt
1 teaspoon baking soda
1/2 teaspoon baking powder
2 cups all-purpose flour

METHOD

- 1 Preheat SwivelBaker™ for 10 minutes on high setting. Cover waffle plates with a light coating of nonstick spray.
- 2 In a food processor bowl add bananas and sugar. Pulse to puree. Scrape sides of the bowl. Add butter, eggs and milk. Pulse again. Add remaining ingredients and pulse just until combined.
- 3 Scoop in 1 cup of batter at a time into the center of the waffle plate. Close and flip. Set timer for 5 minutes. Remove and serve with butter.

Recipes courtesy of Marian Getz and Debra Murray

Wamlette (Omelette)

Makes one Wamlette

INGREDIENTS

3 large eggs
1 tablespoon grated parmesan cheese
3 - 4 fresh spinach leaves, torn
Nonstick cooking spray

METHOD

- 1 Preheat SwivelBaker™ for 10 minutes on dark setting. Mix eggs, cheese and spinach with a fork in a bowl. Open SwivelBaker™ and spray both top and bottom plates with cooking spray. Pour in egg mixture and quickly spread around with fork. Close lid and turn over. Set timer for 40 seconds. Open and invert onto serving plate.

Recipes courtesy of Marian Getz and Debra Murray

Cornbread with Sausage and Jalapeño

Makes 4 waffles

INGREDIENTS

1 cup all-purpose flour
3/4 cup cornmeal
2 tablespoons sugar
2 teaspoons baking powder
1/2 teaspoons kosher salt
2 eggs
1 cup milk
1 cup cooked, crumbled sausage
2 diced jalapeños, more or less to taste
3 tablespoons vegetable oil

METHOD

- 1 Preheat SwivelBaker™ for 10 minutes on high setting. Cover waffle plates with a light coating of nonstick spray.
- 2 Combine all ingredients in a bowl with a whisk in the order listed.
- 3 Add slightly less than one cup of batter and quickly spread to edges. Close and flip. Set timer for 5 minutes. Remove and serve with just butter or butter and syrup.

Recipes courtesy of Marian Getz and Debra Murray

