

Nutty Whole Wheat Waffles

Wholesome wheat flavor combined with crunchy pecans makes a delicious breakfast, brunch or snack. Top with warm fruit compote or syrup.

Makes eight 6 1/2-inch round waffles

1 1/2 cups all-purpose flour

1/2 cup whole wheat flour

2 tablespoons sugar

1 tablespoon baking powder

1/2 teaspoon salt

2 cups reduced fat milk

6 tablespoons vegetable oil

2 large eggs

1/2 cup finely chopped pecans, walnuts, almonds, or hazelnuts

Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter sit 5 minutes before using.

Cuisinart Classic Waffle Maker

Basic Waffles

You can't beat the taste of homemade waffles. Freeze the extras to use when time is scarce.

Makes eight 6 1/2-inch round waffles

2 cups all-purpose flour
2 tablespoons sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 3/4 cups reduced fat milk
6 tablespoons vegetable oil
2 large eggs

Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter sit 5 minutes before using.

Cornmeal Waffles

These waffles taste like cornbread. Drizzle with butter and serve with soup, chili or stew. Also good for brunch or a late night snack served with syrup or cheese sauce.

Makes eight 6 1/2-inch round waffles

1 1/4 cups all-purpose flour
3/4 cup yellow cornmeal
2 tablespoons sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 3/4 cups reduced fat milk
6 tablespoons vegetable oil
2 large eggs

Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter sit 5 minutes before using.