

# RECIPE GUIDE

Best Stuffed Waffle Recipes



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**STUFFED WAFFLIZER PLUS**

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*Monkey Bread Waffle, p. 24*

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## STUFFED WAFFLIZER PLUS

# Quick Start Guide



### STEP 1

Ensure the appliance is closed, latched, and rotated onto its side so that the dual red/green Indicator Lights are facing straight upward. Plug the power cord into a 120V dedicated outlet. The red Indicator Light will light up to indicate the appliance is preheating. Wait for the appliance to finish preheating, indicated by the adjacent green Indicator Light lighting up.



### STEP 2

Unlatch and open the appliance, being careful not to touch the interior. Add a little vegetable oil to both plates. Add the first layer of batter, which should be as little as needed to cover the waffle prongs on the bottom of the appliance. After sitting for a few seconds, the batter will begin to rise a little.



### STEP 3

Add the filling over the center of the waffle batter.

**IMPORTANT:** Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use.

See owner's manual for complete instructions and important safety information before using this product.



### STEP 4

Cover with the remaining batter, filling up to about three quarters of the way to the top. **DO NOT** fill all the way to the top; this is overfilling and will cause leaking during the cooking process. **DO NOT** try to open the appliance during the cooking process. Steam can build up while the batter is cooking.



### STEP 5

Close and latch the appliance. Then, use the handle to flip the appliance over. After 5-7 minutes, the appliance can be opened to check on the status of the food. The appliance can be closed again to continue the cooking process for more well-done food. **DO NOT** try to open the appliance during the cooking process. Steam can build up while the batter is cooking.



### STEP 6

When the food is done cooking, it can be removed from the appliance. Wear oven gloves/mitts before handling to protect against escaping steam. Unlatch and open the appliance. Then, use plastic/wooden/rubber utensils to carefully lift the waffle onto a plate. Do not use sharp metal utensils that may scratch the nonstick coating in the appliance.

# Batters

## Basic Waffle Batter

Makes About 6 Stuffed Waffles

315g plain flour  
1 tsp. salt  
2 tbsp. baking powder  
1 tbsp. cornflour  
2 tbsp. sugar  
2 eggs  
450ml milk  
75g melted butter  
2 tsp. vanilla extract

1. In a bowl, combine the flour, salt, baking powder, cornflour and sugar and mix.
2. In a separate bowl, combine the eggs, milk, butter, and vanilla and mix.
3. Combine the dry ingredients and the wet ingredients and mix until smooth.

## Gluten-Free Waffle Batter

Makes About 6 Stuffed Waffles

500g gluten-free plain flour  
1 tsp. salt  
1 ½ tbsp. baking powder  
2 tbsp. sugar  
2 eggs  
450ml buttermilk  
55g melted butter  
1 ½ tsp. vanilla extract

1. In a bowl, combine the flour, salt, baking powder, and sugar and mix.
2. In a separate bowl, combine the eggs, buttermilk, butter, and vanilla and mix.
3. Combine the dry ingredients and the wet ingredients and mix until smooth.

## Corn Waffle Batter

Makes About 6 Stuffed Waffles

285g plain flour  
285g cornmeal (polenta)  
1 tsp. salt  
2 tbsp. baking powder  
1 tbsp. sugar  
2 eggs  
375ml milk  
75g melted butter

1. In a bowl, combine the flour, cornmeal, salt, baking powder, and sugar and mix.
2. In a separate bowl, combine the eggs, milk, and butter and mix.
3. Combine the dry ingredients and the wet ingredients and mix until smooth.

## Whole-Wheat Waffle Batter

Makes About 6 Stuffed Waffles

285g plain flour  
285g whole-wheat flour (wholemeal)  
1 tsp. salt  
2 tbsp. baking powder  
1 tbsp. cornflour  
2 tbsp. brown sugar  
2 eggs  
500ml milk  
75g melted butter  
2 tsp. vanilla extract

1. In a bowl, combine the flours, salt, baking powder, cornflour, and brown sugar and mix.
2. In a separate bowl, combine the eggs, milk, butter, and vanilla and mix.
3. Combine the dry ingredients and the wet ingredients and mix until smooth.

# Fillings

## Strawberry Filling

Makes About 16 Stuffed Waffles

575g strawberry halves  
100g sugar  
2 tbsp. ground arrowroot or cornflour

1. In a pan on the stove top, combine the strawberries, sugar, and ground arrowroot and toss together.
2. Cook over high heat for 5 minutes and stir while cooking.
3. Let the filling cool before using.

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## Blueberry Filling

Makes About 4 Cups (16 Stuffed Waffles)

750g blueberries  
100g sugar  
2 tbsp. ground arrowroot or cornflour

1. In a pan on the stove top, combine the blueberries, sugar, and ground arrowroot and toss together.
2. Cook over high heat for 5 minutes and stir while cooking.
3. Let the filling cool before using.

**NOTE: Alternatively, use your favourite fruit jam or fruit pie filling**

# Waffles

## Blueberry-Stuffed Waffles

MAKES 1 WAFFLE

95g waffle batter

30g Blueberry Filling (Alternatively, use your favourite fruit jam or pie filling)

whipped cream, for serving

syrup, for serving

1. Plug in the appliance and let it preheat.
2. When the appliance has preheated: Open the appliance, add a little vegetable oil to both plates and pour 65g waffle batter to cover the bottom of the appliance. Center the Blueberry Filling over the batter. Top with the rest of the waffle batter.
3. Close, lock, and flip the appliance. Cook the waffle for 7-8 minutes.
4. Open the appliance, carefully remove the waffle, top with the whipped cream, and serve with the syrup.

## Strawberry-Filled Waffles

MAKES 1 WAFFLE

95g waffle batter

30g Strawberry Filling (Alternatively, use your favourite fruit jam or pie filling)

whipped cream, for serving

syrup, for serving

1. Plug in the appliance and let it preheat.
2. When the appliance has preheated: Open the appliance, add a little vegetable oil to both plates and pour 65g waffle batter to cover the bottom of the appliance. Center the Strawberry Filling over the batter. Top with the rest of the waffle batter.
3. Close, lock, and flip the appliance. Cook the waffle for 7-8 minutes.
4. Open the appliance, carefully remove the waffle, top with the whipped cream, and serve with the syrup.



*Strawberry-Filled Waffles*



*Chicken & Waffle*

## Chicken & Waffle

MAKES 1 WAFFLE

95g waffle batter

2 breaded & fried chicken tenders  
(fully cooked)

maple syrup

sriracha sauce

1. Plug in the appliance and let it preheat.
2. When the appliance has preheated: Open the appliance, add a little vegetable oil to both plates and pour 65g waffle batter to cover the bottom of the appliance. Center the chicken tenders side by side over the batter. Top with the rest of the waffle batter.
3. Close, lock, and flip the appliance. Cook the waffle for 7-8 minutes.
4. Open the appliance, carefully remove the waffle, and cut in half before serving with the syrup and sriracha.

## French Toast Waffle

MAKES 1 WAFFLE

1 large egg

2 tbsp. double cream

½ tsp. cinnamon

1 tbsp. maple syrup

170g doughnuts, crumbled

75g strawberries, halved

syrup, for serving (optional)

powdered sugar, for serving (optional)

1. Plug in the appliance and let it preheat.
2. In a bowl, combine the egg, cream, cinnamon, and maple syrup and beat together to make a batter.
3. Add the crumbled doughnuts to the batter and mix.
4. When the appliance has preheated: Open the appliance, add a little vegetable oil to both plates and pour 65g waffle batter to cover the bottom of the appliance. Center the strawberries over the batter. Top with the rest of the waffle batter.
5. Close, lock, and flip the appliance. Cook the waffle for 8-10 minutes.
6. Open the appliance, carefully remove the waffle, and cut in half before serving with the syrup or powdered sugar.

## Chocolate Strawberry Waffle

MAKES 1 WAFFLE

95g waffle batter  
1 ½ tbsp. cocoa powder  
1 strawberry, sliced  
30g chocolate chips  
whipped cream, for serving  
syrup, for serving

1. Plug in the appliance and let it preheat.
2. In a bowl, combine the waffle batter and cocoa powder and mix.
3. When the appliance has preheated: Open the appliance, add a little vegetable oil to both plates and pour 65g waffle batter to cover the bottom of the appliance. Center the strawberries and chocolate chips over the batter. Top with the rest of the waffle batter.
4. Close, lock, and flip the appliance. Cook the waffle for 7-8 minutes.
5. Open the appliance, carefully remove the waffle, top with the whipped cream, and serve with the syrup.

## Omelette Waffle

MAKES 1 WAFFLE

1 large egg  
1 tbsp. shredded cheddar  
salt, to taste  
1 tbsp. diced red pepper  
1 tbsp. diced ham  
95g waffle batter

1. In a bowl, combine the eggs, cheddar, salt, and red pepper and beat together.
2. In a pan on the stove top, make a small - 8cm round omelette out of the beaten egg mixture and ham.
3. Plug in the appliance and let it preheat.
4. When the appliance has preheated: Open the appliance, add a little vegetable oil to both plates and pour 65g waffle batter to cover the bottom of the appliance. Center the omelette over the batter. Top with the rest of the waffle batter.
5. Close, lock, and flip the appliance. Cook the waffle for 7-8 minutes.
6. Open the appliance, carefully remove the waffle, and cut into four pieces before serving.



*Omelette Waffle*



*Corndog Waffle*

## Hotdog Waffle

MAKES 1 WAFFLE

95g Corn Waffle Batter

1 hot dog, sliced

30g grated cheddar

1. Plug in the appliance and let it preheat.
2. When the appliance has preheated: Open the appliance, add a little vegetable oil to both plates and pour 65g waffle batter to cover the bottom of the appliance. Center the hot dogs and cheddar over the batter. Top with the rest of the waffle batter.
3. Close, lock, and flip the appliance. Cook the waffle for 7-8 minutes.
4. Open the appliance, carefully remove the waffle, and cut into four pieces before serving.

## Mac & Cheese Waffle

MAKES 2 WAFFLES

225g of ready made puff pastry sheet

175g macaroni and cheese

4 slices American cheese

1. Cut the puff pastry sheet in quarters. Open the appliance and lay one piece of the pastry in the appliance. Centre half of the mac and cheese and American cheese over the pastry. Top with a second layer of pastry. Fold over any excess pastry so that it fits inside the appliance.
2. Close, lock, and flip the appliance. Plug in the appliance. Cook until the waffle is golden (8-10 minutes). No preheating is necessary.
3. Open the appliance, carefully remove the waffle, and cut into four pieces before serving. Repeat the cooking process to make a second waffle.

## Pulled Pork Cornbread Waffle

MAKES 1 WAFFLE

95g Corn Waffle Batter

35g pulled pork

1 tbsp. chopped red onion

1. Plug in the appliance and let it preheat.
2. When the appliance has preheated: Open the appliance, add a little vegetable oil to both plates and pour 65g corn waffle batter to cover the bottom of the appliance. Center the pulled pork and red onion over the batter. Top with the rest of the Corn Waffle Batter.
3. Close, lock, and flip the appliance. Cook the waffle for 8-10 minutes.
4. Open the appliance, carefully remove the waffle, and cut in half pieces before serving.

## Egg Sandwich Waffle

MAKES 1 WAFFLE

1 large egg

salt, to taste

ground black pepper, to taste

95g waffle batter

2 slices American cheese

2 slices ham

1. In a bowl, combine the egg, salt, and black pepper and beat together.
2. In a pan on the stove top, make a 3-inch round omelette out of the beaten egg.
3. Plug in the appliance and let it preheat.
4. When the appliance has preheated: Open the appliance, add a little vegetable oil to both plates and pour 65g batter to cover the bottom of the appliance. Center the omelette, cheese, and ham over the batter. Top with the rest of the waffle batter.
5. Close, lock, and flip the appliance. Cook the waffle for 7-8 minutes.
6. Open the appliance, carefully remove the waffle, and cut into four pieces before serving.



*Egg Sandwich Waffle*



*Pepperoni Pizza Waffle*

## Pepperoni Pizza Waffle

MAKES 2 WAFFLES

310g pizza dough

60ml pizza sauce

95g shredded mozzarella

12 slices pepperoni

½ green pepper, diced

1. Unroll the pizza dough and roll the dough out slightly. Cut the dough into four equal pieces.
2. Place one quarter of the dough in the appliance. Center the pizza sauce, mozzarella, pepperoni, and pepper over the dough. Top with one quarter of the pizza dough.
3. Plug in the appliance. Close, lock, and flip the appliance. Cook until golden brown (about 10 minutes). No preheating is necessary.
4. Open the appliance, carefully remove the waffle, and let sit for 5 minutes before cutting and serving. Repeat the cooking process to make a second waffle.

## Cheese Pizza Waffle

MAKES 1 WAFFLE

310g pizza dough

60ml pizza sauce

95g shredded mozzarella

1. Unroll the pizza dough and roll the dough out slightly. Cut the dough into four equal pieces.
2. Place one quarter of the dough in the appliance. Center the pizza sauce and mozzarella over the dough. Top with one quarter of the pizza dough.
3. Plug in the appliance. Close, lock, and flip the appliance. Cook until golden brown (about 10 minutes). No preheating is necessary.
4. Open the appliance, carefully remove the waffle, and let sit for 5 minutes before cutting and serving. Repeat the cooking process to make a second waffle.

## Apple Cinnamon Waffle

MAKES 1 WAFFLE

95g waffle batter  
32g apple pie filling  
whipped cream, for serving  
syrup, for serving

1. Plug in the appliance and let it preheat.
2. When the appliance has preheated: Open the appliance, add a little vegetable oil to both plates pour 65g waffle batter to cover the bottom of the appliance. Center the apple pie filling over the batter. Top with the rest of the waffle batter.
3. Close, lock, and flip the appliance. Cook the waffle for 7-8 minutes.
4. Open the appliance and carefully remove the waffle. Top with the whipped cream and serve with the syrup.

## Ham & Cheese Waffle

MAKES 1 WAFFLE

2 eggs  
125ml milk  
¼ tsp. salt  
⅛ tsp. ground black pepper  
4 slices white bread  
2 slices Swiss cheese  
2 thin slices ham  
raspberry jam or powdered sugar, for serving (optional)

1. In a bowl, combine the eggs, milk, salt, and black pepper and beat together.
2. Dip the bread into the egg batter.
3. Plug in the appliance and let it preheat.
4. When the appliance has preheated: Open the appliance, add a little vegetable oil to both plates. Place 2 bread slices in the appliance, covering the bottom of the appliance. Layer the cheese and ham on top of the bread. Top with the remaining 2 bread slices.
5. Close, lock, and flip the appliance. Cook for 7-8 minutes.
6. Open the appliance, carefully remove the waffle, and serve with raspberry jam or powdered sugar, if you like a bit of sweet with your savoury.



*Monte Cristo*



*Chicken Pot Pie Waffle*

## Chicken Pot Pie

MAKES 2

- 1 cup water
- 1 baby potato, diced & cooked
- 125ml cream of chicken soup
- 115g cooked & diced chicken
- 115g frozen peas & carrots
- 1 puff pastry sheet

1. In a small pot on the stove top, add the water and diced potato. Bring to a boil for 5 minutes.
2. Remove the excess water from the pot, leaving the potatoes in the pot. Add the soup, chicken, and peas and carrots. Cook until hot. Then, let cool for about 10 minutes.
3. Cut the crescent dough into four pieces. Lay one quarter in the appliance. Center the pot pie filling over the dough. Top with one quarter of the crescent dough. Fold over any excess dough to fit inside the appliance.
4. Plug in the appliance. Close, lock, and flip the appliance. Cook until golden (10-14 minutes). No preheating is necessary.
5. Open the appliance, carefully remove the waffle, and serve. Repeat the cooking process to make a second chicken pot pie.

## Mock Pretzel Waffle Stuffed with Kielbasa & Cheese

MAKES 2 WAFFLES

- 4 oz sliced kielbasa (polish sausage)
- 400g pizza dough
- 2 tbsp. baking soda
- 250ml water
- 55g shredded cheddar
- melted butter
- salt

1. In a pan on the stove top, sear the kielbasa until slightly browned.
2. Cut the dough into four pieces. On a floured work surface, roll out each dough quarter into a circle to fit the bottom of the appliance. Reserve the dough.
3. In a pie plate, add the water and baking soda and mix to combine.
4. Dip one dough circle in the baking soda water and then place it in the appliance to fit the bottom and sides. Center the cheddar and kielbasa and spread evenly over the dough. Dip another dough circle into the baking soda water and then place it in the appliance on top of the cheddar and kielbasa to cover from side to side.
5. Plug in the appliance. Close, lock, and flip the appliance. Cook until golden brown (15 minutes). No preheating is necessary.
6. Open the appliance, carefully remove the waffle, brush it with the butter, and sprinkle with the salt before serving. Repeat the cooking process to make a second waffle.

## Cinnamon Bun Waffle

MAKES 2 WAFFLES

350g roll raw cinnamon buns, quartered

3 tbsp. raisins

3 tbsp. pecans

35g diced apple

cinnamon bun glaze

1. Place a little more than one quarter of the cinnamon bun dough in the appliance.
2. In a bowl, combine the raisins, pecans, and apple and mix. Center half of the mixture over the dough in the appliance. Top with one quarter of the dough.
3. Plug in the appliance. Close and lock the appliance. Cook for about 4 minutes and then flip the appliance. Cook for another 8 minutes. No preheating is necessary.
4. Open the appliance, carefully remove the waffle, and let cool for 8-10 minutes.
5. Cut the waffle in half and drizzle the cinnamon bun glaze over the waffle before serving. Repeat the cooking process to make a second waffle.

## Hash Browns Waffle

MAKES 1 WAFFLE

350g thawed hash browns

35g shredded cheddar

3 slices cooked bacon, crumbled

½ red pepper

½ cup sour cream, for serving

½ cup salsa, for serving

1. Open the appliance and add a little more than half of the potato tots to cover the bottom of the appliance. Center the cheddar over the hash browns and spread evenly. Add the bacon and red pepper and spread evenly. Top with the rest of the hash browns, covering the filling evenly.
2. Plug in the appliance. Close, lock, and flip the appliance. Cook until crunchy (about 20 minutes). No preheating is necessary.
3. Open the appliance, carefully remove the waffle, cut it into four pieces, and serve with the sour cream and salsa.



*Hash Brown Waffle*



*Confetti Cake Waffle*

## Confetti Cake Waffle

MAKES 4 WAFFLES

1 box white cake batter, prepared according to the instructions on the packaging

125g sprinkles

450g vanilla frosting

1. Plug in the appliance and let it preheat.
2. When the appliance has preheated: Open the appliance and pour  $\frac{1}{2}$  cup cake batter into the appliance. Center  $\frac{1}{4}$  cup sprinkles over the batter. Top with  $\frac{1}{4}$  cup cake batter.
3. Close, lock, and flip the appliance. Cook the waffle for 8-10 minutes.
4. Open the appliance and carefully remove the waffle. Repeat the cooking process to make a total of four waffles.
5. Let the waffles cool before adding the frosting.

## Chocolate Raspberry Cake Waffle

MAKES 4 WAFFLES

1 box chocolate cake batter, prepared according to the instructions on the packaging

2 cups raspberries

1 cup semisweet chocolate chips

16 oz vanilla frosting

1. Plug in the appliance and let it preheat.
2. When the appliance has preheated: Open the appliance and pour  $\frac{1}{2}$  cup cake batter to cover the bottom of the appliance. Center  $\frac{1}{2}$  cup raspberries and  $\frac{1}{4}$  cup chocolate chips over the batter. Top with the rest of the cake batter.
3. Close, lock, and flip the appliance. Cook the waffle for 8-10 minutes.
4. Open the appliance and carefully remove the waffle. Repeat the cooking process to make a total of four waffles.
5. Let the waffles cool before adding the frosting.

# Sloppy Joe Waffle

MAKES 2 WAFFLES

450g ground beef

½ small onion, minced

125ml ketchup

1 tbsp. yellow mustard

½ tsp. garlic powder

1 tbsp. paprika

2 tbsp. Worcestershire sauce

160ml cup water

–

125g sloppy Joe, drained

1 puff pastry sheet

1. Prepare the Sloppy Joe: Place a sauté pan over medium-high heat on the stove top. Add the beef, onion, ketchup, mustard, garlic powder, paprika, Worcestershire sauce, and water and cook until browned. Reduce the heat to a simmer until the liquid is reduced.
2. Slightly roll out the crescent dough and cut in to 4 squares.
3. Open the appliance and lay one piece of the crescent dough in the appliance. Center 1 cups Sloppy Joe over the crescent dough. Top with the other layer of crescent dough. Fold over any excess dough so that it fits inside the appliance.
4. Close, latch, and flip the appliance. Plug in the appliance. Cook until the waffle is golden (8-10 minutes). No preheating is necessary.
5. Open the appliance, carefully remove the waffle, and cut into 2 pieces before serving.
6. Repeat to make another.

## Keto Stuffed Waffle

MAKES 1 WAFFLES

3 large eggs

5 tbsp. almond flour

175g freshly shredded mozzarella

3 tbsp. diced ham

2 tbsp. diced red pepper

2 tbsp. diced green pepper

2 tbsp onion, chopped

35g shredded cheddar

1. In a bowl, beat the eggs.
2. Add the almond flour and mix.
3. Add the mozzarella and stir until well combined to finish the batter.
4. Plug in the appliance and let it preheat.
5. When the appliance has preheated: Open the appliance, add a little vegetable oil to both plates and pour 125g waffle batter to cover the bottom of the appliance. Center the ham, red pepper, green pepper, and cheddar over the batter. Top with 62g waffle batter.
6. Close, latch, and flip the appliance. Cook the waffle for 7-8 minutes.
7. Open the appliance, carefully remove the waffle, and cut into four pieces before serving.

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