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# Waffles: Sweet & Savory Recipes For Every Meal



## Synopsis

A collection of 40 recipes that show waffles can be part of any meal. With classic as well as creative options, such as chicken & waffles, waffle sandwiches, and waffle sundaes, this new, beautifully designed and deliciously photographed title proves that waffles aren't just for breakfast anymore. Who can resist the aroma of freshly baked waffles in the morning? Watching with anticipation as thick pats of butter melt into the indentations, before pouring sticky-sweet maple syrup over the top? Or the moment your fork sinks into a stack of waffles, dripping with goodness, and you taste the first bite? With this book, you can re-create these delicious moments and dozens more. Breakfast isn't the only time to make good use of your waffle iron. With the recipes to prove it, this book shows just how easy it is to serve waffles for brunch, lunch, dinner—even dessert. Savory waffle sandwiches for a midday meal are a unique spin on classics like PB&J and BLTs. Or, try waffles studded with cheese and spinach or sweet corn and roasted red peppers for dinner. And for dessert, satisfy your sweet tooth with decadent chocolate or fruit-filled waffles topped with scoops of ice cream, toasted nuts, and more. The possibilities are endless. Each recipe includes easy instructions for standard or Belgian waffle makers; some can even be made in a stove top Hong Kong-style waffle maker with delicious results. Filled with tempting full-color photography and lots of batters and toppings to mix and match, you'll have plenty of inspiration for every occasion.

## Book Information

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## Customer Reviews

What I love most about this book, is the author's efforts to move waffles into more meals of the day

and to move them into the savory realm. I am looking forward to the cheese waffle sticks and the sourdough BLTs. The book was worth the cost just for the ideas. However, if what you are looking for are recipes for making waffles that are crisp on the outside, fluffy on the inside, and even remotely healthy for you, use recipes designed by anyone else (I recommend America's Test Kitchen, personally, but even a garden variety box mix will turn out better than the recipes in this book.) The proportions of wet-to-dry ingredients make batter thin enough for crepes. By contrast, a quality waffle recipe should create a batter that needs to be spread onto the waffle iron. 1.5 cups of milk to 1.5 cups of dry is entirely too wet; you end up with limp, steamed waffles. And while a multigrain waffle with an entire stick of butter in it may make a certain celebrity chef happy, no recipe for waffles ever needs a 1/2 cup of butter to 1.5 cups of flour - that's just madness.

I'm a huge waffle fan. There's just something about those pockets that hold your syrup perfectly that I just love. I would even make brownies in my waffle maker. So when I saw this book was available on NetGalley for review I was quick to jump on it. I mean, I hadn't really tried a lot of waffle combinations and I was really looking forward to trying a bunch of new recipes. Unfortunately this book didn't have the crazy combinations that I was hoping for. For instance the S'mores recipe was just a plain waffle with chocolate chips and marshmallows on top. I was thinking something different. There were a few interesting recipes that had lettuce on top, so it did have a few creative recipes. I liked that there were full size pictures to go along with some of the recipes. I'm a very visual person, so whenever a cookbook has pictures, it gets two thumbs up from me. I did get a chance to try a couple of the recipes. One of which was the cranberry ginger orange waffle. That one was really good. You got the sweet orange taste when you bit into a cranberry and the ginger really helped balance everything out. I think this was my favorite recipe from the book. I also tried the lemon poppy seed which tasted like the muffins but in waffle form. I wasn't overly sure if maple syrup would go with it so instead I spread some butter on it and sprinkled it with powdered sugar. The recipes that I tried turned out delicious and I wish I had had more time to try more. If you are looking for recipes for your waffle iron this is a good book to get since it goes over the basic waffle recipe and then adds some variations to it. However, if you're like me and are looking for some whacky waffle recipes that aren't your usual maple syrup and fork variety, then this may not be the book for you. Like I said, it's got a lot of good recipes but I was looking for something a bit more out there.

My kids have recently decided that they like waffles, but I was getting tired of the standard chocolate chip flavor. So I was very curious when I saw that there was an entire book devoted to waffles - and,

to be honest, trying to figure out how there could possibly be THAT many different options for waffles. I have to say, not only was I pleasantly surprised, but I now have this cookbook on my wishlist. The sections in the book are as follows: All About Waffles, Breakfast & Brunch, Lunch & Dinner, Dessert, Basic Recipes, Index. The All About Waffles section pretty much would be worth the cost of the book by itself. It gives general ideas of different ways waffles can be used, gives permission to freely mix and match flavors, talks about the key ingredients, different types of waffles and waffle irons, basics on how they're made, tips & tricks, and even some waffle trivia! Chock full of excellent information. Then come all the wonderful recipes - we tried the Oatmeal Waffles with Brown Sugar and Bananas... Oh. My. Goodness. Decadent. So delicious - they were awarded that ultimate compliment in our house - "That's a keeper!". There are 16 different recipes in the Breakfast & Brunch section alone, and I cannot find even ONE that I wouldn't happily make. Then comes the Lunch & Dinner section - 12 more recipes there. The Potato Waffles are on my list to try ASAP, as are the Sourdough Waffle BLTs. As for the dessert waffles, well... the name says it all! 11 more recipes like Waffle S'mores, Raspberry Waffles with Lemon Sauce and Coconut-Rice Waffles with Mangoes and Lime Cream. I could happily eat waffles for breakfast, lunch AND dinner, particularly because they are so easy to make! Having said that, these recipes do require a bit more work than the standard "throw a mix in a bowl with a few chocolate chips" kind of waffles, but the flavor is so well worth it, and they still end up being less work than many other meals. Plus, the novelty of eating waffles for dinner. Kids love that kind of stuff. The last section is also extremely handy. It includes all the basic waffle batter recipes in one place, giving a handy reference for when you decide to step up and create your own flavor combinations! Long story short - I cook a lot. I have a ton of cookbooks, and I have to rotate them out frequently as I find more that I like better. There are few that I tend to keep for a long time because they are so useful. This will end up being one of those that will be on the middle shelf with the most-often used cookbooks, once I get my own copy. NOTE: This review is based off of an electronic galley provided to me by the publisher in exchange for an impartial review. I do not give 5-stars often, but I truly feel this book justifies such a rating.

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