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## Dash mini waffle maker recipes

Written by Pavy Baucom - Updated on January 27, 2020BreakfastMain DishesSides and SnacksDesertsShare on PinterestDesertwhat I've always thought, a waffle maker is not a wonder-hit. Due to its distinctive honeycomb surface, the breakfast gadget is like a panini press, mini grill, and toaster oven all rolled into it! It means it can cook much, much more than just waffles. You don't believe us? Here are 25 recipes to prove this. Share on Pinterest Just like any omelet, all you need to make this breakfast work is eggs and milk. The more vegetables you add, though, the healthier it gets. Omelette cooks perfectly in a waffle maker - just be sure to dice up the vegetables small enough so that they fit into the canels.2. Pumpkin French toast wafflesShare on PinterestMake toast and make it 10 times better! Here it absorbs pumpkin and spices, then press it into a waffle maker. It will turn out soft, moist, and just ask for a drizzle maple syrup. PS: Since it is made with almond and pumpkin milk instead of whole milk and eggs, it is vegan and dairy-free.3. FritaffleShare on PinterestIt's a frittata. It's a valve. No, it's a fitaffle! While it may not become the next huge food trend, this fusion combines eggs with vegetables, bacon, and cheese for a real breakfast pleasure. It takes a little time, but who can resist these mini, colored bites?4. Pumpkin spice sweet potato noodles share on PinterestThis recipe gives swoods a breakfast makeover, and I couldn't love it more. The natural sweet flavor comes from spiralized (or finely chopped) sweet potatoes soaked in a pan.Combine it with pumpkin spice pie and eggs before taking a trip to the waffle maker for a light meal that will get you a healthy dose of vitamin A.5. Waffled hash brownsShare on PinterestHow do you make the classic part of breakfast even better? You waffle it. Chances are you have all the ingredients in the kitchen now. These hash browns are already nice and crunchy, but you can take them to the next level by experimenting with different spices like oregano, chili flakes, or curry. Italian grandmothers can not approve pre-made polenta, but on some days it is much better than mixing a pot of corn flour for half an hour. Slice a tube and clear the pieces into a waffle maker, then top with sautéed tomatoes, courgettes, and some parmesan for a meal so colorful and tasty, our nonnas just might forgive us.7. Chicken, broccoli, and cheddar potato wafflesTurn Sunday chicken dinner and mashed potatoes in a completely different meal during the week. Mix the two with steamed broccoli or any other vegetables you have in the fridge. Add cheese, flour, egg, and some spices, then waffle it! It will remind you of your mother's best casserole - minus condensed soup and rice too boiled.8. Grilled strawberry cheese jam! This grilled but ordinary cheese comes with a sweet surprise. Cheddar and strawberry jam combo here is perfect. Don't let that stop you. Stop. I'm going a little crazy, though. You can also try havarti and apple butter, pepper jack and red chutney, Gruyere and orange marmalade, brie and fig jam. . you have the image.9. Crab waffle cakeWhen there is no time for a beach holiday, make these crab cakes instead. (They can't give a tan, but they are a much cheaper heck than a trip.) Coconut and almond flour makes gluten-free, and are ready in much less time than it takes to pack a suitcase.10. Healthy Parmesan EggplantEggplant Parmesan feels like one of those meals that was just meant to be cooked in a waffle maker. For starters, it's healthier, since it's not about frying. In addition, cook much faster in iron than would be otherwise. And this is the best part, iron only creates pockets of the right size for sopping up alllll marinara sauce.11. Kimchi waffles fried riceSkip takeout and make your own fried kimchi rice at home. Bonus: you get to control the level of spice. If you don't have homemade kimchi, be sure to buy a quality brand (read: no funky preservatives). All spices combine in the perfect flavor, and probiotics can help the smooth functioning of the digestive system.12. Waffle iron quesadillasPerfect for a quick snack or a simple meal, this recipe is effortless and versatile. You don't have to use a pan means you don't need to flip, which also means one side doesn't crisp (OK, more charred) than the other. We like to use whole wheat tortillas and garnish with guacamole instead of cream. But you do, boo.13. Falafel WafflesWhile there are plenty of baked ways to satisfy our constant craving for falafel, this waffled version provides with a crunchy texture that makes it feel fried. Chickpeas provide fibers and some protein that will keep you full, while parsley adds the perfect flavour we always want more than.14. Turkey and Swiss waffle iron paninisTurkey and cheese make for a pretty classic sandwich, but this recipe takes it to a totally different level. The combination of Swiss cheese, turkey and mustard is irresistible - especially when everything is pressed and heated to perfection in reliable waffles.15. Paleo pepperoni pizza wafflesIt's not delivery - and it doesn't look like a pizza. However, it tastes like one! Magic happens from plantain, the potassium cousin of the banana.Combine with egg, tomato paste, spices, nutritional yeast and pepperoni in a dough and boil it in a waffle iron. Dip into heated pizza sauce and think of it as Italian fondue. If it's not a shrimp cocktail party, try this island. Jalapeño peppers and Caribbean spices give the crustaceans a spicy shot, while yogurt-based mango and cilantro dip offer cooling, fruity relief.17. Waffled courgettes Pumpkin fritters in iron waffles instead of pan-roasting them makes them a little healthier, and usually that's just what we want. Don't worry though - these mini waffles are just as crispy, cheesy, delicious as the originals.18. Potato puree, cheddar, and chipped wafflesLike the best of loaded baked potatoes, this recipe calls for melted cheddar cheese and a dash of chives. You can use mashed potato scraps or whip some from scratch. Bonus: Waffles turn out lighter than expected and can easily turn into a Benedict-like main dish if topped with an egg. Nothing against ice cream sandwiches, but using waffles as part of the sandwich is, it would be, 200 percent better. Waffles bring a nuty taste to the handheld dessert, which is quite delicious as it is. But this recipe adds a super-light topping of berries that is to die for - we won't buy a shop-bought ice cream sandwich again.20. Chocolate chip waffled cookiesAny recipe with chocolate chips is worth trying, and this dessert is pretty much a guaranteed winner. Like the traditional oven-baked version, these cookies are optimal for dunking. Just be sure to let them cool so that they clear up.21. Maple bacon wonoutsMaking his debut in Chicago, wonot - aka waffle doughnut - is cronut's cousin. Crispy, chewy, and downright heavenly, wonut is a treatment worth waiting in line for. Hopefully, what you do at home means you'll just have to wait for the waffle maker to buzz. Aren't you a fan of the ham? Top with icing and sprinkle like a traditional doughnut instead.22. Snickergoodle waffle cookies with cream cheese glazeButter, sugar, vanilla, cinnamon - this dough has everything you would expect from a snickergoodle recipe. Topped with a cream cheese glaze, this cookie is completely cooked in 2 minutes. We recommend that you call backup support (aka friends or family) so that you don't accidentally eat them all.23. Cereal-free brownie waffle doughThere are two types of brownie eaters: those who covet the corner piece and those who dive directly into the center of gooey. This recipe is for crust-cravers. You can top with a caramel drizzle or try berries and Greek yogurt for a healthier option. Let your imagination (and taste buds) flow wild.24. Cinnamon sugar churo wafflesWhat is it about the smell of hot dough covered with cinnamon sugar, which is so addictive? (Actually, we think it's self-explanatory, don't we?) Anyway, we always want these simplified, waffle-y churos. Dip or slather them in whipped cream or cinnamon sprinkled Mexican hot chocolate sauce for an indulgent treatment.25. Chocolate waffle cookies Chocolate cookies that cook in a minute and a half? yes, we're fans. Traditional icing complements the deep taste of cocoa, making these a go-to when we need something sweet. state. If the waffle iron is collecting dust between brunches of Take the heart. This reliable kitchen staple can provide creative dishes at any time of the day - with almost zero effort. Crunchy, flavorful, and simply adorable to look at, preparing food doesn't get much better than that. To say that my children like waffles is an understatement. My teenage son can easily down four in one sitting, and my youngest son in middle school loves them, too. I have. Made Eggo Frozen Waffles, but when I came across this super cute (and popular) Dash Mini Maker, I was in! Not only is it a great addition to any busy home kitchen, but it also makes the perfect gift affordable for all your loved ones, whether they are a passionate home chef, a breakfast lover or a hungry college student. In addition, you can get a heart-shaped version just in time for Valentine's Day! Among its many functions, it is designed to make individual waffles. It's been a fun addition to our daily routine since we started using it! I can make waffles early and put them in the toaster when we're ready to eat them, or make them warm and fresh for a quick breakfast on the go. To cook a waffle, you don't need to have the waffle mixture (although you can opt for that if you want). Mini Maker comes with a recipe book that includes one to make your own waffle dough with basic ingredients, such as flour, sugar, baking powder, salt, eggs, milk and butter. Our waffles turned out great with a slightly brown crisp on the outside (we love our crispy waffles!). The Lyn MettlerEach item takes about four to six minutes to cook. Just be sure to disconnect the device when finished so it can cool down. The option of making my own waffles means I can't save money alone (I spend too much on frozen waffles every week!), but I can also mix things up a little and add protein powder when my boys will be active, or make a sweet dessert by adding cinnamon and drizzling everything with a little icing. The included book also offers recipes for special treats like these. There's nothing to put together when he gets here. Simply remove the plastic, wash it with some dish soap and then plug it in when you are ready to use it. The device immediately starts to heat up when connected, and a light indicator will turn off when it reaches the maximum cooking temperature. Lyn MettlerComliar recommends spraying the waffle filter with cooking spray and using a non-metal utensil to remove food from the appliance so as not to affect the non-stick surface. Dash Mini Maker is small enough to easily fit on the counter and then can be moved to a closet or drawer when not in use without taking up much space. What I love most about this product is that it can make so many more foods that I would never have imagined. For example, you can add 3 tablespoons of mashed potatoes to make a mashed potato bite or cookie dough to make a cookie valve. You can also create an apple pie waffles using two circles of pie crust with apple sauce, cinnamon and nutmeg in the middle or use biscuit dough with squares milk chocolate and marshmallows in the middle for a biscuit s'mores. It's basically the versatile kitchen gadget you didn't know you needed. For more gadgets, check out: To discover more deals, shopping tips and budget-friendly product recommendations, download the new TODAY app and subscribe to our Stuff We Love newsletter! Newsletter! Newsletter!

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