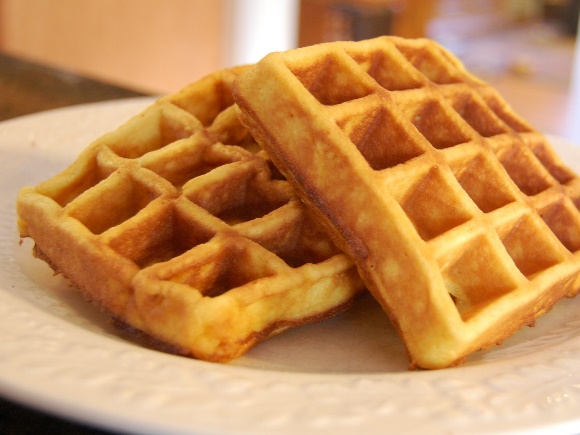
GENERAL BYNG WAFFLES

Sift together in LARGE glass bowl:

**375 mL flour**

**30 mL baking powder**

**25 mL sugar**

Whisk together in MEDIUM glass bowl:



**3 eggs (or egg alternative)**

**75 mL oil**

**350 mL milk**

1. Place waffle iron on dry, level surface. Adjust thermostat to the black mark indicated by your teacher. Plug in the cord. Once plugged in the **RED** light will go on.

1. Keep the waffle maker **closed** while it is pre-heating. When the correct temperature has been reached, the **GREEN** indicator light will go on.
2. Pour liquid ingredients into dry ingredients and stir.
3. Use 125 mL (1/2 cup) measure to SLOWLY pour batter onto the centre of bottom cooking plate. Use a heat proof spatula to distribute the batter evenly over the grids. *DO NOT USE A METAL UTENSIL! *
4. Close the lid. The **RED** light will turn on. Your waffle should be ready when the **GREEN** light comes on again *The waffle is done when there is no more steam escaping from the waffle maker.*
5. To remove the waffle, lift gently after loosening the edges with a heatproof spatula. Serve with syrup and a side of fruit salad.

 Unplug the unit and allow to cool down. Leave the lid open.

 Wipe the waffle iron with a DRY cloth or paper towel. Polish the outside.



 To prevent stains, or build-up of oil, use a DAMP cloth to clean the inside plates.

 NEVER USE ABRASIVE CLEANSERS OR SCRUBBING PADS AS THIS

WILL DESTROY THE NON-STICK SURFACE! ☺