

Sunbeam

20

ESSENTIAL
RECIPES TO MAKE
YOUR WEEKEND
A CLASSIC

NEW



TREAT YOURSELF TO INDULGENCE WITH
THE BLACK CLASSICS
VERTICAL WAFFLE MAKER

*All recipes were made in the WAM5000BK Sunbeam Vertical Waffle Maker



MAKE YOUR
WEEKEND
A CLASSIC

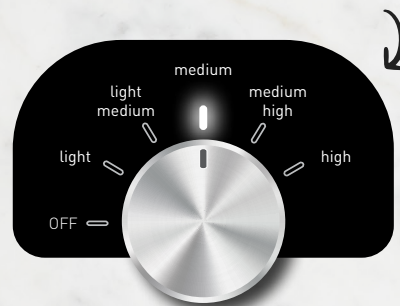
TOP TIPS TO COOK YOUR WAFFLE TO PERFECTION



*Always fill the cup measure
to the very top with batter.*

*Select a darker shade
when cooking heavier
and more dense batters.*

*Follow the recommended
browning setting for
the recipes in this book.*



*If your waffle is not cooked
thoroughly enough, close the
Waffle Maker and continue to
cook until it's done. The screen
may display 'Preheating' or
'Ready to cook' during this time.*

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SWEET WAFFLES

Prep time: 10 minutes

Makes:  

Browning setting:
medium or
medium-high



WAFFLE INGREDIENTS

- 1 cup plain flour
- 1 tsp baking powder
- 2 Tbsp caster sugar
- Pinch of salt
- 1 egg
- 1 cup milk
- 1 ½ Tbsp unsalted butter, melted

STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. In a large bowl, sift together flour, baking powder, sugar and salt.
3. In a jug, whisk together egg and milk, add to flour mix and whisk until combined, do not over mix. Stir in melted butter.
4. Fill the cup measure to the top with batter and carefully pour into the top of the machine.
5. Once the waffle is cooked, serve immediately with your favourite topping.

TOPPING IDEAS

- Syrup and pistachio nuts
- Chocolate sauce and ice cream
- Caramel sauce, cream and honeycomb
- Caramelised bananas and maple syrup
- Fresh cream and fruit



SAVOURY WAFFLES

Prep time: 10 minutes

Makes: Browning setting:
medium or
medium-high

WAFFLE INGREDIENTS

- 1 cup plain flour
- 1 tsp baking powder
- ¼ tsp sea salt
- Freshly cracked black pepper
- 1 egg
- 1 cup milk
- 1 ½ Tbsp unsalted butter, melted

STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. In a large bowl, sift together flour, baking powder, salt and pepper.
3. In a jug, whisk together egg and milk, add to flour mix and whisk until combined, do not over mix. Stir in melted butter.
4. Fill the cup measure to the top with batter and carefully pour into the top of the machine.
5. Once the waffle is cooked, serve immediately with your favourite topping.

TOPPING IDEAS

- Avocado, sour cream, black beans, cherry tomatoes, Spanish onion and parsley
- Char grilled vegetables, bocconcini and micro herbs
- Variety of sautéed mushrooms in garlic and olive oil, sliced chili and shallot
- Steamed asparagus with gammon ham, poached egg, micro herbs and mayonnaise
- Smoked salmon, sour cream, baby watercress salad and caviar
- Crispy fried chicken, sriracha sauce, rocket and mayonnaise
- Mashed sweet potato
- Fetta and spinach
- Maple syrup and bacon
- Eggs, salsa verde and baby rocket
- Sour cream, smoked salmon, poached eggs and dill
- Crispy fried chicken, sirrachi and mayonnaise
- Rare roast beef, horseradish and mixed leaves

EXTRA TIPS

- Fresh herbs finely chopped through the batter
- Add truffle oil to batter







BASIC WAFFLES

BUTTERMILK WAFFLES

Prep time: 8 minutes

Makes:  

Browning setting:
medium or
medium-high



WAFFLE INGREDIENTS

- 1 cup self-raising flour
- Pinch of salt
- 1 Tbsp caster sugar
- 1 egg, whisked
- 1 ¼ cup buttermilk
- 1 ½ Tbsp unsalted butter, melted

STEPS



1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. In a large bowl, sift together flour, salt and sugar.
3. In a jug, whisk together egg and buttermilk, add to flour mix and whisk until combined, do not over mix. Stir in melted butter.
4. Fill the cup measure to the top with batter and carefully pour into the top of the machine.
5. Once the waffle is cooked, serve immediately with your favourite topping.



BASIC WAFFLES

VEGAN WAFFLES

Prep time: 8 minutes

Makes:  

Browning setting:
light-medium
or medium



WAFFLE INGREDIENTS

- 1 cup plain flour
- 1 tsp baking powder
- Pinch of salt
- 1 ½ cup coconut milk
- 1 Tbsp coconut oil, melted
- 1 tsp vanilla extract

STEPS



1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. In a large bowl, sift together flour, baking powder and salt.
3. In a jug, mix milk, coconut oil and vanilla extract. Add to flour mix and whisk, until combined.
4. Fill the cup measure to the top with batter and carefully pour into the top of the machine.
5. Once the waffle is cooked, serve immediately with your favourite topping.



BASIC WAFFLES

GLUTEN FREE WAFFLES

Prep time: 8 minutes

Makes:  

Browning setting:
medium or
medium-high



WAFFLE INGREDIENTS

- 1 ¼ cup gluten free plain flour
- 1 tsp gluten free baking powder
- Pinch of salt
- 1 egg
- 1 ¼ cup milk
- 1 tsp vanilla extract
- 1 ½ Tbsp unsalted butter, melted

STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. In a large bowl, sift together flour, baking powder and salt.
3. In a jug, whisk together egg, milk and vanilla extract.
4. Add to flour mix and whisk, until combined. Do not over mix. Stir in melted butter.
5. Fill the cup measure to the top with batter and carefully pour into the top of the machine.
6. Repeat once cooked.
7. Once the waffle is cooked, serve immediately with your favourite topping.



BASIC WAFFLES

GLUTEN FREE BUCKWHEAT WAFFLES

Prep time: 8 minutes

Makes:   

Browning setting:
medium or
medium-high



WAFFLE INGREDIENTS

- 1 cup buckwheat flour
- 2 tsp baking powder
- Pinch of salt
- 1 egg, lightly whisked
- 1 tsp vanilla extract
- 1 ¼ cup milk
- 1 ½ Tbsp butter

STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. In a large bowl, mix flour, baking powder and salt.
3. In a jug, mix egg, vanilla extract and milk. Add to flour mix and whisk, until combined. Do not over mix. Stir in melted butter.
4. Fill the cup measure to the top with batter and carefully pour into the top of the machine.
5. Repeat once cooked.
6. Once the waffle is cooked, serve immediately with your favourite topping.

TRIPLE CHOCOLATE CAKE WAFFLES

Prep time: 8 minutes

Makes:    

Browning
setting:
medium-high
or high



WAFFLE INGREDIENTS

- 1 store bought chocolate cake mix
- 1 pre packaged chocolate icing
- Serve with chocolate ice cream, fresh strawberries and your favourite chocolate roughly chopped

STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. Follow chocolate cake packet instructions and make batter. (You may need a little more milk, to thin out the mixture)
3. Fill the cup measure to the top with batter and carefully pour into the top of the machine.
4. When cooking is complete, repeat process to cook three more waffles.
5. Follow chocolate cake packet icing instructions and pour chocolate icing over waffles.
6. Serve with chocolate ice cream, fresh strawberries and your favourite chocolate roughly chopped.



VEGAN RASPBERRY & COCONUT WAFFLES

Prep time: 10 minutes

Makes:  

Browning
setting:
medium or
medium-high



WAFFLE INGREDIENTS

- 1 cup plain flour
- 1 tsp baking powder
- Pinch of salt
- 1 cup coconut milk
- ½ cup frozen raspberries, defrosted
- 1 Tbsp coconut oil, melted
- 1 tsp vanilla extract
- Serve with coconut yoghurt, fresh raspberries, toasted coconut and rice malt syrup

STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. In a large bowl, sift together flour, baking powder and salt.
3. In a jug, mix milk, raspberries, coconut oil and vanilla extract. Add to flour mix and stir until combined.
4. Carefully open the waffle maker and spoon out half the mixture evenly over base and close lid to cook.
5. Once the waffle is cooked, serve with coconut yoghurt, fresh raspberries, toasted coconut and rice malt syrup.



GLUTEN FREE BANANA WAFFLES

Prep time: 8 minutes

Makes:  

Browning
setting:
medium-high
or high



WAFFLE INGREDIENTS

- 1 cup buckwheat flour
- 1 tsp baking powder
- 2 tsp cinnamon
- Pinch of salt
- 2 ripe bananas, mashed
- $\frac{1}{3}$ cup almond milk
- 1 egg, lightly whisked
- 2 Tbsp coconut oil, melted
- 2 Tbsp maple syrup
- Serve with cream, extra banana, maple syrup and chopped pistachios


STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. In a large bowl, mix flour, baking soda, cinnamon and salt.
3. In another bowl, mix the mashed banana, milk, egg, oil and maple syrup.
4. Pour mixture over dry ingredients and mix.
5. Fill the cup measure to the top with batter and carefully pour into the top of the machine.
6. Once the waffle is cooked, serve with cream, extra banana, maple syrup and chopped pistachios.



CHOC CHIP WAFFLES

Prep time: 10 minutes

Makes:  

Browning
setting:
medium-high
or high



WAFFLE INGREDIENTS

- 1 cup plain flour
- 3 Tbsp cocoa powder
- 1 tsp baking powder
- 2 Tbsp caster sugar
- 1 ¼ cups milk
- 1 egg
- 1 ½ Tbsp unsalted butter, melted
- 1 cup milk chocolate chips
- Serve with choc chip ice cream and chocolate syrup

STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.

2. In a large bowl, sift together flour, cocoa and baking powder.

3. In a jug, whisk together caster sugar, milk and egg, add to flour mix and whisk, until combined, do not over mix. Stir in melted butter and choc chips (you may need a little more milk, to thin out the mixture).


4. Fill the cup measure to the top with batter and carefully pour into the top of the machine.

5. Once the waffle is cooked, serve with choc chip ice cream and a drizzle of chocolate syrup.



ALMOND & CHOCOLATE PROTEIN WAFFLE

Prep time: 8 minutes

Makes: 

Browning setting:
medium-high
or high



WAFFLE INGREDIENTS

- ½ cup buckwheat flour
- 1 scoop protein chocolate powder
- 1 tsp baking powder
- 1 egg, lightly whisked
- 1 tsp vanilla extract
- ¾ cup almond milk
- 2 Tbsp coconut oil, melted
- 2 Tbsp almond butter
- Serve with coconut yoghurt, spoonful almond butter, fresh berries, cocoa nibs and rice malt syrup

STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. In a large bowl, mix flour, protein powder and baking powder.
3. In a jug, mix egg, vanilla extract and almond milk. Add to flour mix and whisk until combined. Do not over mix. Stir in melted coconut oil and almond butter.
4. Fill the cup measure to the top with batter and carefully pour into the top of the machine.
5. Once the waffle is cooked, serve with coconut yoghurt, spoonful almond butter, fresh berries, cocoa nibs and rice malt syrup.



VANILLA CAKE WAFFLES

Prep time: 6 minutes

Makes:  

Browning setting:
medium or
medium-high



WAFFLE INGREDIENTS

- 1 store bought vanilla cake mix
- Serve with ice cream and sprinkles

STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. Follow vanilla cake packet instructions and make batter. (You may need a little more milk, to thin out the mixture)
3. Fill the cup measure to the top with batter and carefully pour into the top of the machine.
4. Once the waffle is cooked, serve immediately with ice cream and sprinkles or your favourite topping.






SWEET WAFFLES

APPLE CRUMBLE WAFFLES

Prep time: 8 minutes

Makes:  

Browning setting:
medium or
medium-high



WAFFLE INGREDIENTS

- 1 cup plain flour
- 1 tsp baking powder
- 2 Tbsp brown sugar
- Pinch of salt
- 1 egg
- $\frac{3}{4}$ cup milk
- 1 $\frac{1}{2}$ Tbsp unsalted butter, melted
- Serve with Belvita apple and cinnamon soft bake biscuits, crumbled, with maple syrup and vanilla ice cream

STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. In a large bowl, sift together flour, baking powder, sugar and salt.
3. In a jug, whisk together egg and milk, add to flour mix and whisk until combined, do not over mix. Stir in melted butter and apple until just combined.
4. Fill the cup measure to the top with batter and carefully pour into the top of the machine.
5. Once the waffle is cooked, serve with Belvita apple and cinnamon soft bake biscuits, crumbled, with maple syrup and vanilla ice cream.



SWEET WAFFLES

MILO WAFFLES

Prep time: 8 minutes

Makes:  

Browning setting:
medium-high
or high



WAFFLE INGREDIENTS


- 1 cup plain flour
- 1 tsp baking powder
- 2 Tbsp caster sugar
- 3 Tbsp milo
- $\frac{1}{4}$ cup boiling water
- $\frac{3}{4}$ cup milk
- 1 egg
- 1 $\frac{1}{2}$ Tbsp unsalted butter, melted
- Serve with your favourite ice cream

STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. In a large bowl, sift together flour, baking powder and salt.
3. In a jug, whisk together caster sugar, milo and boiling water, then add milk and egg. Add to flour mix and whisk until combined, do not over mix. Stir in melted butter.
4. Fill the cup measure to the top with batter and carefully pour into the top of the machine.
5. Once the waffle is cooked, serve with your favourite ice cream.

EGG WAFFLE WITH TOMATO AND ASPARAGUS

Prep time: 5 minutes

Makes: 

Browning
setting:
medium or
medium-high



WAFFLE INGREDIENTS

- 3 eggs
- 2 Tbsp milk
- 1 Tbsp oil
- ¼ cup cheddar cheese
- Sea salt and freshly cracked pepper
- Serve topped with steamed asparagus and cherry tomatoes

STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. In a bowl mix eggs, milk, oil and cheese.
3. Fill the cup measure to the top with batter and carefully pour into the top of the machine.
4. Once cooked, carefully remove the waffle. It will be soft.
5. Serve topped with steamed asparagus and cherry tomatoes.


TOPPING IDEAS

- Top with a portion of smoked salmon
- Poached egg



CORN-FRITTER WAFFLE

Prep time: 8 minutes

Makes:  

Browning setting:

medium or medium-high



WAFFLE INGREDIENTS

- 1 cup plain flour
- 1 ¼ tsp baking soda
- 1 egg, lightly whisked
- ¾ cup milk
- 1 ½ Tbsp butter, melted
- ½ cup corn, drained
- 1 cup creamed corn
- 1 tsp salt
- Sea salt and freshly cracked pepper
- Serve with chilli tomato relish, sour cream and mixed leaf salad

STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. In a large bowl, sift together flour and baking powder.
3. Whisk together egg and milk. Pour egg mixture over dry ingredients and whisk, stopping when ingredients are just combined. Stir in melted butter, corn and creamed corn. Season with sea salt and freshly cracked pepper.
4. Fill the cup measure to the top with batter and carefully pour into the top of the machine.
5. Once the waffle is cooked, serve with chilli tomato relish, sour cream and mixed leaf salad.



SPINACH & FETTA WAFFLES

Prep time: 10 minutes

Makes:   

Browning setting:
medium or
medium-high



WAFFLE INGREDIENTS

- 1 cup plain flour
- 1 tsp baking powder
- 1 egg
- 1 cup milk
- 1 ½ Tbsp unsalted butter, melted
- 250g frozen spinach, defrosted and excess water squeezed out
- 100g fetta cheese, crumbled
- Sea salt and freshly cracked pepper
- Serve with a sprinkle of sea salt and a lemon wedge

STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. In a large bowl, sift together flour, baking powder and salt.
3. In a jug, whisk together egg and milk, add to flour mix and whisk until combined.
4. Stir in melted butter, spinach, fetta and season with salt and pepper.
5. Carefully open waffle maker and spoon a 1/3 of the mixture evenly over the base and close lid to cook.
6. Once the waffle is cooked, serve with a sprinkle of sea salt and a lemon wedge.







SAVOURY WAFFLES

OKONOMIYAKI WAFFLES

Prep time: 15 minutes

Makes:  

Browning setting: medium or medium-high



WAFFLE INGREDIENTS

- 1 Tbsp white miso paste
- 2 garlic cloves, finely grated
- 1/4 cup boiling water
- 1 1/2 tsp cooking sake
- 3/4 cup milk
- 1 1/2 tsp mirin seasoning
- 1 egg, lightly whisked
- 1 1/2 tsp soy sauce
- 1 Tbsp sesame oil
- 1 cup Plain flour
- 250g pork mince
- 1 tsp baking powder
- 1 carrot, julienned
- 1 1/2 Tbsp butter, melted
- 100g wombok, finely sliced
- Garnish with Japanese mayonnaise, Japanese Worcestershire sauce and sliced spring onion
- 5 cm ginger, finely grated

STEPS



1. In a heatproof jug, stir miso, boiling water, milk and egg. Set aside to cool.
2. Preheat oil in a frying pan over medium heat, brown mince, add carrot and cook for 1 minute, add wombok, ginger and garlic and cook until wilted slightly. Add sake, mirin and soy sauce, stir through and set aside.
3. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
4. In a bowl sift flour and baking powder. Add miso mixture and melted butter, whisk until well combined.
5. Fill the cup measure to the top with batter and carefully pour into the top of the machine.
6. Once the waffle is cooked, serve with pork mince and garnish with alternating zigzags of mayonnaise and Worcestershire sauce. Garnish with spring onions.



SAVOURY WAFFLES

HAM & CHEESE WAFFLES

Prep time: 10 minutes

Makes:  

Browning setting: medium or medium-high



WAFFLE INGREDIENTS

- 1 cup plain flour
- 1 tsp baking powder
- 1 egg, lightly whisked
- 1 cup milk
- 1 1/2 Tbsp butter, melted
- 1/4 cup cheddar cheese, grated
- 1/4 cup Parmesan cheese, grated
- 1/4 cup mozzarella cheese, grated
- 1/2 cup ham, finely diced
- Sea salt and freshly cracked black pepper to taste
- Serve with a garden salad

STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. In a large bowl, sift together flour and baking powder.
3. Whisk together egg and milk. Pour egg mixture over dry ingredients and whisk, stopping when ingredients are just combined. Stir in melted butter, cheeses and ham. Season with sea salt and freshly cracked pepper.
4. Carefully open waffle maker and spoon out 1/2 of the mixture evenly over base and close lid to cook.
5. Once the waffle is cooked, serve hot with a garden salad.



SAVOURY WAFFLES

TRUFFLE WAFFLES

Prep time: 8 minutes

Makes:  

Browning setting:
medium or
medium-high



WAFFLE INGREDIENTS

- 1 cup plain flour
- 1 tsp baking powder
- Pinch of salt
- Freshly cracked black pepper
- 1 egg
- 1 cup milk
- 1 ½ Tbsp unsalted butter, melted
- 1 ½ tsp truffle oil
- Serve with a poached egg and baby spinach

STEPS

1. Preheat the Sunbeam waffle maker by plugging it in and selecting your shade preference.
2. In a large bowl, sift together flour, baking powder, salt and pepper.
3. In a jug, whisk together egg and milk, add to flour mix and whisk, until combined, do not over mix. Stir in melted butter and truffle oil.
4. Fill the cup measure to the top with batter and carefully pour into the top of the machine.
5. Once the waffle is cooked, serve with poached egg and baby spinach.



MAKE

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