Electric Waffle Iron Recipes

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Price 25c
DIRECTIONS FOR USING
UNIVERSAL WAFFLE IRON

Before using a new iron take salad oil, melted lard, or any other good unsalted fat and, with a small pastry brush, paint both grids. Use no oil or grease thereafter.

Attach the cord to the nearest electric outlet. Connect and disconnect current at appliance end of cord.

Close iron and preheat TEN minutes. Do not guess the time—use a timepiece, so that you preheat ONLY TEN MINUTES and no more. If too hot, waffle will brown unevenly—if not hot enough, it will stick.

Quickly pour in enough batter to almost fill bottom grid and close iron at once. If waffle does not brown on the top it is because enough batter was not used; bake until waffle stops steaming. DO NOT open until then or waffle will separate.

After waffle stops steaming—lift cover—remove waffle.

Do not wait to serve the waffle, but immediately pour in more batter. Always close the iron at once. Then serve the hot waffle which has just been baked. Continue in this way.
TO CLEAN THE IRON

Take a soft cloth and wipe inside edge of the top and bottom grids and with a wet cloth remove any spilled batter from exterior. Do not put iron in water.

If a waffle has stuck, use wire brush to remove it; these brushes may be purchased for ten cents. Leave waffle iron open until cold after using.

NEVER wash grids — use brush to remove crumbs.

Follow directions and waffles will not burn or stick.

A WORD OF EXPLANATION

In the making and baking of waffles there are two essential things to be considered—the thickness of the batter and the heat of the iron. In following these recipes you will notice that bread flour is used unless otherwise stated. Also all flour is sifted once before measuring and then once more with the dry ingredients. All measurements are level, that is, cups and spoons are measured level. A standard measuring cup and spoons are always used.

If you are using pastry flour use $1\frac{1}{2}$ cups of milk instead of the 2 as for bread flour. If there is a question in your mind

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as to the kind of flour, take up a handful and hold it tightly. If it is good cake or pastry flour it will retain the impression of the hand. If good bread flour it will fall apart when the hand is opened. If you are using cake or pastry flour that comes in a package only use 1 1/4 cups of milk. The perfect waffle should be well browned and crisp on the outside, and fairly soft inside. It must be well baked. It will never be soggy or tough if these directions are followed.

“UNIVERSAL” BASIC RECIPE FOR WAFFLES

2 cups bread flour
3 teaspoons baking powder
1 teaspoon salt
2 eggs
2 cups milk
4 tablespoons melted butter or other shortening

1. Sift dry ingredients.
2. Separate the eggs.
3. Beat whites until stiff.
5. Add the milk—mix thoroughly.
6. Add the sifted dry ingredients—beat with egg beater until smooth.
7. Add melted shortening.
8. Fold in stiffly beaten whites of eggs.
9. Put 4 tablespoons of batter into waffle iron; close the iron. Bake until it stops steaming. This recipe makes six waffles.

**NOTE:** Do not stir batter after it has stood for a few minutes. Stirring breaks up the gas bubbles and makes the batter heavy.

**WAFFLES WITH BACON**
Use basic waffle mixture. Cut one slice of bacon in four pieces. Place one piece on each section of lower grid; pour in batter as usual and bake.

**CHEESE WAFFLES**
Use basic waffle mixture; add one-half cup of grated cheese. Bake as usual. Excellent for luncheon with a pineapple salad.

**PINEAPPLE WAFFLES**
Use basic recipe; add one-half cup of shredded pineapple from which the juice has been thoroughly drained. Bake as usual. Pass grated cheese with these waffles or serve a cheese salad.

**CHEESE SALAD**
Arrange crisp lettuce leaves on plates. Rub any soft cheese, cream or Neufchatel through wire sieve onto lettuce leaves. Sprinkle with chopped nuts. Pass French Dressing with this salad.
Use level measurements. Do not guess at preheating, use a timepiece.

FLORRIE’S PEANUT WAFFLES
Use basic recipe; add two tablespoons of sugar with dry ingredients. Fold in one-half cup of chopped freshly roasted peanuts. Serve with or without

BUTTERSCOTCH SAUCE
1 1/4 cups brown sugar
2/3 cup corn syrup
4 tablespoons butter
1/4 cup heavy cream
Put above ingredients into saucepan, bring to the boiling point and boil 20 minutes.

PECAN NUT WAFFLES
2 cups bread flour
3 teaspoons baking powder
1 teaspoon salt
1/4 cup sugar
1 1/2 cups milk
2 eggs
6 tablespoons melted shortening
3 tablespoons chopped nut meats
1 teaspoon vanilla extract
Mix and bake as usual. Serve as a dessert with whipped cream. Makes six waffles.
“UNIVERSAL” CORN PONE

1 cup cornmeal
1 cup bread flour
\( \frac{1}{4} \) cup sugar
1 teaspoon salt
4 teaspoons baking powder

Sift these together.

To the above add:
1 egg beaten until frothy
1 cup milk
4 tablespoons melted butter

Bake as you would waffles. Serve hot or cold with butter. Especially good served with fried ham. Makes four layers.

RAISIN BRAN MUFFINS

1 cup flour
\( \frac{1}{2} \) teaspoon salt
2 teaspoons baking powder
1 cup bran
\( \frac{1}{2} \) cup dates, raisins or prunes
1 egg
3 tablespoons molasses
3 tablespoons fat
\( \frac{1}{2} \) cup milk

Mix and sift together flour, baking powder and salt. Add bran, dates cut in strips, unbeaten egg, molasses, softened or melted fat and milk. Mix thoroughly and quickly. These quantities make two full layers or eight muffins.
COCOANUT WAFFLES
Use basic recipe. Add one-half cup of prepared shredded cocoanut. Bake as usual.

CINNAMON WAFFLES
Follow basic recipe, adding one teaspoon of ground cinnamon. Bake the usual way. Delicious served with maple syrup.

GOLDEN CORN WAFFLES
Use basic recipe, adding one-half cup of canned corn or three-quarters of a cup of cooked corn cut from the cob. Canned salmon or any cold fish may be used in the same way.

DEVILED HAM WAFFLES
Use basic recipe. Put cold ham through Universal Food Chopper until you have one-half cup. Add to this one-half teaspoon prepared mustard. Stir this into batter and bake as usual.

NOTE: Any of the sandwich ham put up in three-ounce cans will do equally as well as the fresh.

Use level measurements. Do not guess at preheating, use a timepiece.
SOUR MILK OR BUTTERMILK WAFFLES

2 cups bread flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon baking soda
2 eggs
2 cups thick sour milk
4 tablespoons melted butter

Use basic recipe, only stir the soda into the sour milk in a bowl before adding to mixture. Makes six waffles.

SOUR CREAM WAFFLES

Follow the recipe for Sour Milk Waffles, only use 1 cup sour cream and 1 cup sour milk and leave out the shortening.

OMELET

4 eggs
1 teaspoon salt
Few grains of pepper
2 tablespoons flour
2 tablespoons milk
2 tablespoons melted butter

Put egg yolks, flour, salt and pepper into bowl, beat until light, add milk and the stiffly beaten whites. Bake at once. Do not have the iron too hot as egg mixtures quickly scorch. These quantities make four omelets.
RICE WAFFLES

1 3/4 cups bread flour
4 teaspoons baking powder
1 teaspoon salt
2 tablespoons sugar
2 eggs
4 tablespoons melted butter
3/4 cup cold cooked rice
1 1/2 cups sweet milk

Mix and sift dry ingredients; put in the rice; add beaten egg yolks and milk, then the butter; mix thoroughly. Fold in beaten egg whites and bake. Makes six waffles.

BUCKWHEAT WAFFLES

1 1/2 cups buckwheat
1/2 cup bread flour
3 teaspoons baking powder
1 teaspoon salt
1 tablespoon sugar
2 eggs
2 cups milk
4 tablespoons butter

Sift together dry ingredients and mix and bake as usual. Makes six waffles.

JAM TARTS

Make pie crust as usual. Cut into rounds with biscuit cutter. Bake 4 rounds at one time. Spread lightly with jam.
BRAN WAFFLES
1 cup bread flour  
3 teaspoons baking powder  
1 teaspoon salt  
1 cup bran  
1 1/2 cups milk  
2 eggs  
6 tablespoons melted shortening
Sift dry ingredients. Mix and bake as usual. Makes five waffles.

WHOLEWHEAT WAFFLES
Follow above recipe; using wholewheat flour; add 1/2 cup seeded raisins. Disconnect current occasionally if iron gets too hot.

ENGLISH TEA CAKES
2 cups bread flour  
3 teaspoons baking powder  
1 teaspoon salt  
1/2 cup shortening  
1/2 cup sugar  
3/4 cup milk  
1/2 cup raisins  
1 egg beaten light
Sift dry ingredients into mixing bowl; rub in shortening with fingers; add sugar and mix thoroughly. Add egg and milk, then raisins. Mix with Universal Spatula. Bake in waffle iron as usual. Disconnect half the time. Suggestion: Use brown sugar occasionally instead of white. For richer mixture add 1/2 cup chopped nut meats.
TEA BISCUIT

2 cups bread flour
4 teaspoons baking powder
1 teaspoon salt
4 tablespoons shortening
1 egg
½ cup milk

Sift dry ingredients into mixing bowl; rub or chop in shortening. Beat egg, add milk and mix with dry ingredients, using a Universal spatula. Roll out and cut as for regular biscuits. Place five biscuits on lower grid of waffle iron, put cover down, and bake as you would waffles. This recipe makes 20 biscuits. Disconnect occasionally.

STRAWBERRY SHORT CAKE

1 cup bread flour
½ teaspoon salt
1 tablespoon sugar
2 teaspoons baking powder
2½ tablespoons shortening
½ cup milk
1 egg

Sift dry ingredients into mixing bowl. Cut in shortening with two knives until like coarse meal. Beat the egg, add the milk, and mix. Bake in waffle iron until crisp and brown. Serve with butter, crushed strawberries and whipped cream—or use the recipe for short cake supreme.
SHORT CAKE SUPREME

1 quart berries
1/2 pint whipping cream
1/2 lb. marshmallows
1 cup sugar

Hull, wash and mash berries, add sugar and the marshmallows cut in small pieces. Stand aside for two hours. When ready to serve fold in the whipped cream and serve on waffles or short cake.

LAYER CAKE

1/2 cup shortening
1 cup sugar
3 eggs
1/2 cup milk
2 cups flour
3 teaspoons baking powder
1/2 teaspoon salt (if unsalted fat is used)
1/2 teaspoon extract

CHOCOLATE LAYER CAKE
Use Layer Cake recipe—only take 1 1/3 cups flour. Fill up cup with cocoa or use 2 oz. (2 squares) bitter chocolate. Preheat iron seven minutes, bake as usual. Put together with white filling.

MAPLE NUT LAYER CAKE
Use Layer Cake recipe. Substitute brown sugar for white and add 1/2 cup of chopped walnuts, pecans or peanuts to batter. Put together with whipped cream. Preheat iron seven minutes.
NOTE: Sometimes it is necessary to disconnect iron for a few seconds when baking the above two cakes.

GRANDMA'S GINGER CAKE
1/2 cup butter
2/3 cup brown sugar
2 eggs
1/2 cup molasses
2/3 cup sour milk
Sift together:
2 cups flour
1 teaspoon baking powder
3/4 teaspoon soda
3/4 teaspoon ground ginger
1 teaspoon cinnamon
Mix together in order given. Preheat iron 7 minutes. Put together with butter filling
or whipped cream. Makes six layers. Disconnect occasionally.

**NOTE:** If it is necessary to use sweet milk, take three teaspoons of baking powder in place of soda and one-half cup sweet milk.

**OTHER SUGGESTIONS**

Use the regular or basic recipe for any of these mixtures:

**Clams:** Use two cans (five ounce) to full recipe which makes six waffles. Pick over the clams to remove shell, and if they are large chop them up. Add a little pepper or paprika with them to the waffle batter before baking. If fresh clams are used allow one pint of clams to two cups of flour.

**Lobster:** Pick the lobster apart and add to the batter. If it is canned use the liquid and leave out some of the milk.

**Crab:** Prepare in exactly the same way as you would lobster.

**Chicken, Beef or Ham:** Put any of these meats through **UNIVERSAL Food Chopper.** Always use a little pepper or paprika with the mixture. A cream sauce may be served with any of these waffles or chili sauce. Sweet pickles or a relish are always passed with them.
EVERYONE enjoys luscious waffles morning, noon or night, or for the after-theatre party. To make waffles on a UNIVERSAL is just good fun. Extra deep aluminum grids make thick, golden-brown waffles—four at a time every two and one-half minutes. Rich, crisp, evenly browned waffles just as you want them made right at the table—no smoke—no odor—no grease.

Patented improved expansion hinge allows ample clearance for batter to "raise"—a feature every housewife will appreciate.

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No. E9334 Nickel Plated $12.50
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Electric Griddle

Pancakes! Piping hot from griddle to plate, deliciously fluffy and tender. The UNIVERSAL Griddle cooks them right at the table—a griddle full at once; no greasing, no smoke or odor; easy to clean. Also fries eggs, bacon, potatoes, etc. The beautifully shaped base serves as a tray.

No. E9510 Nickel Plated $15.00
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UNIVERSAL Waffle and Griddle Accessories—Nickel Plated

No. 314 Syrup Pitcher
No. 314 Muffineer
No. 314 Batter Pitcher