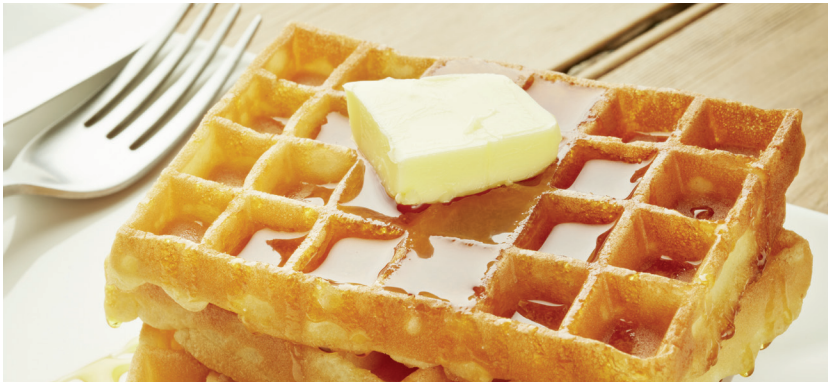
Please make sure to read the enclosed Ninja Owner's Guide prior to using your unit.







NINJA

BELGIAN

WAFFLE MAKER

Quick start guide & recipe book

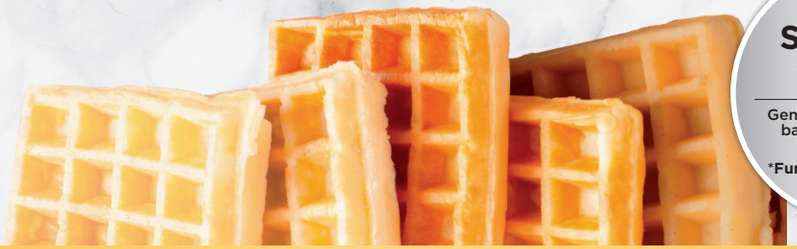




Your guide to the perfect Belgian waffles

Welcome to the Ninja Belgian Waffle Maker recipe book. From here, you're just a few pages away from recipes, tips and tricks, and helpful hints that will ensure you get fluffy, crispy, delectable waffles every time.

Shade setting guide



PLUS*
Specialty Setting
Gently cook high-sugar batters like brownie or cake mix.
*Function not available on all models.

1 2 3 4 5

Light **Medium** **Dark**

Choose from your desired shade setting to make your perfect waffle. From light to medium to darker, use the above guide as your reference.

SHADES MAY DIFFER SLIGHTLY BASED ON YOUR BATTER CHOICE.

Getting started



1 **Make sure waffle maker is locked and in upright position,** then choose shade setting.

Light will turn red to show it's preheating.



3 When light turns green and you hear the beep again, your waffle is ready. Push the button on the handle and carefully open waffle maker.



To reduce mess, **pour your batter into the cup, then use the cup to pour it into the spout.**

2 When light turns green and you hear a beep, use PrecisionPour Cup to pour batter into opening.

Light will turn red again to show it's cooking.

If your waffle batter does not flow smoothly into the waffle maker, mix in a tablespoon of water or milk and try again

Different batter types may result in different amounts of batter needed to produce a full waffle. We suggest starting by filing to minimum fill line (3/4 cup) and increasing the amount if your waffles come out incomplete.



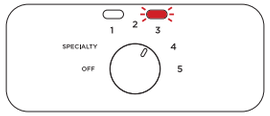
4 Use silicone-tipped tongs to remove your waffle.

Repeat all steps above for subsequent batches.

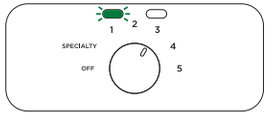
Now, let's get cooking

Tips & Tricks

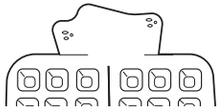
Better batter starts here



Always let the waffle maker preheat before adding batter to avoid any leakage.



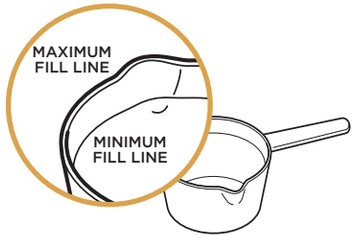
For the best texture, don't open the waffle maker until the LED light turns green.



Remove excess batter tab at the top before enjoying your waffle.



We recommend using only non-solid mix-ins, such as powders and flavourings.



Fill the cup anywhere between the minimum and maximum fill lines. We suggest starting by filing to minimum fill line (3/4 full) and increasing the amount if your waffles come out incomplete.

Don't worry if you don't see the top of the batter inside the waffle maker. The waffle will rise and spread while cooking.

Substitutions



Quick batter

For quick and easy batter, use your favourite box mix.
Try mixes for brownies, and cakes with Speciality setting.



Egg-free

We recommend flax egg replacement.

RECIPE: Replace 3 eggs by combining 3 Tbsp flaxseed meal and 9 Tbsp water and allow to sit for 5 minutes. Then use as needed.



Gluten-free

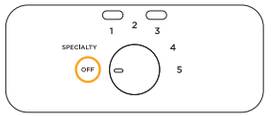
Any gluten-free measure for measure flour substitute is a 1:1 swap.



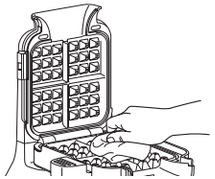
Dairy-free

Any milk substitute is a 1:1 swap.

Cleaning & handling



Make sure to set the shade setting to off when you're done making all your waffles.



To clean your waffle maker, wait until it has fully cooled, then wipe down with a damp cloth. Any debris should wipe right off.



Do **NOT** put the unit in or near water. For stuck-on batter, use a non-metal utensil to loosen residue, then wipe away.

CLASSIC WAFFLE

PREP: 5 MINUTES | **COOK**: 2–6 MINUTES DEPENDING ON DESIRED SHADE | **MAKES:** 4–5 WAFFLES
RECOMMENDED PORTION: MINIMUM FILL LINE (3/4 FULL) ON PRECISIONPOUR CUP | **RECOMMENDED SHADE:** LEVEL 3

INGREDIENTS

3 large eggs
45ml vegetable oil
480ml whole milk
300g plain flour
2 ½ teaspoons baking powder
3 tablespoons caster sugar
1 teaspoon fine sea salt

DIRECTIONS

1 In a small bowl, add eggs, oil, and milk and whisk until fully combined.

2 In a medium bowl, add flour, baking powder, sugar, and salt and whisk until fully combined.

3 Add all the wet ingredients to the dry ingredients and whisk until a smooth batter forms. Let the batter rest for 5 minutes to ensure full activation of leaveners.

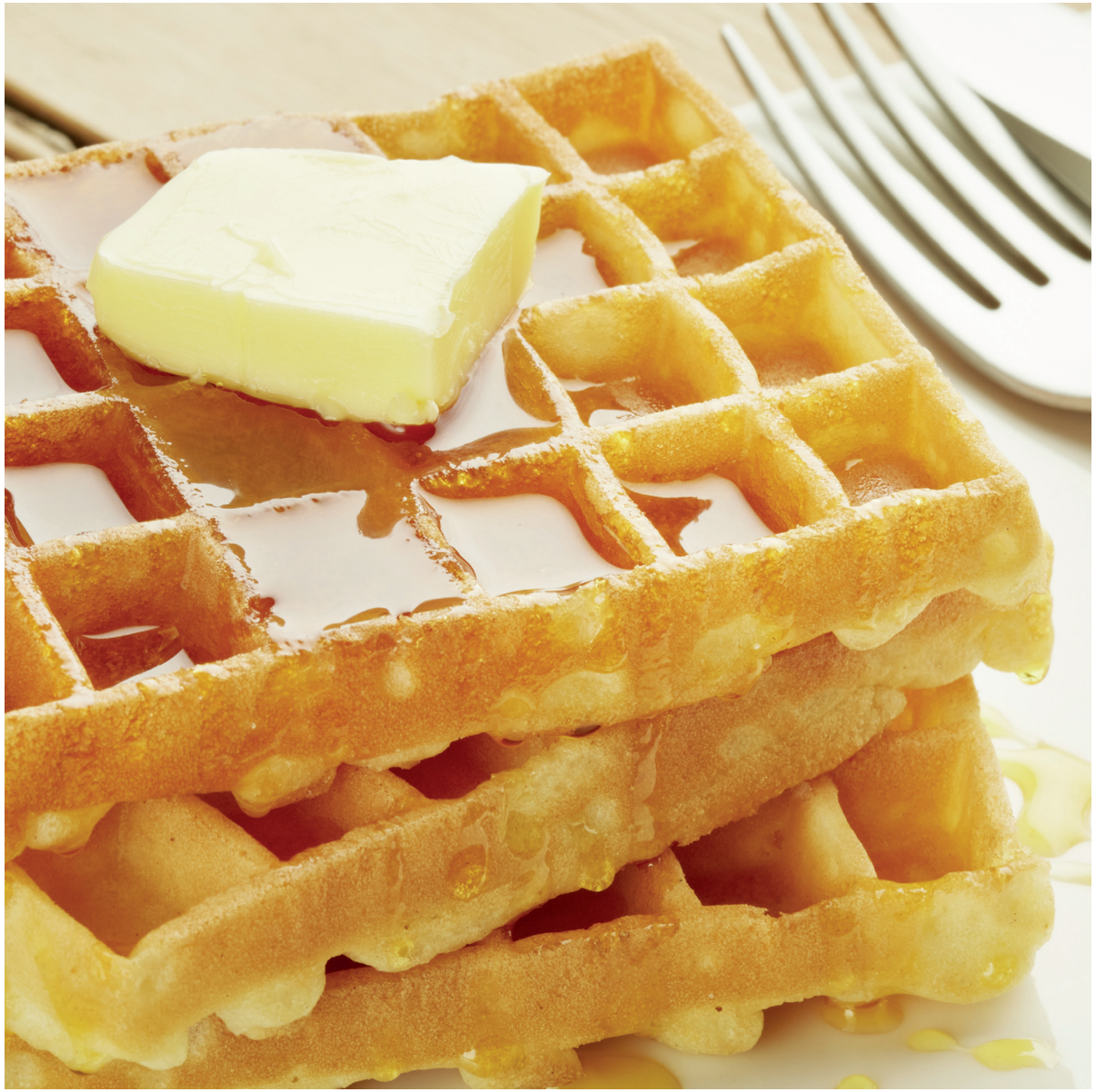
4 While batter is resting, turn waffle maker on by adjusting the shade selection dial to your desired shade setting (Level 3 is recommended for this recipe). The red LED light will illuminate, indicating the waffle maker is preheating. The unit is preheated when it beeps and the green LED light illuminates.

5 Fill PrecisionPour Cup to the minimum fill line with the prepared batter, then pour into unit. Cooking will automatically begin after batter is added and the red LED light illuminates.

6 The waffle is done cooking when the green LED light illuminates. Remove finished waffle with silicone-tipped tongs or other non-metal cooking utensil.

7 To cook the remaining batter, close unit, and repeat steps 5 and 6.

8 When cooking is complete, serve waffles warm with desired toppings.





TIRAMISU WAFFLES

PREP: 5 MINUTES | **COOK:** APPROX. 2–6 MINUTES, DEPENDING ON DESIRED SHADE | **MAKES:** 4–5 WAFFLES
RECOMMENDED PORTION: MINIMUM FILL LINE (¾ FULL) ON PRECISIONPOUR CUP | **RECOMMENDED SHADE:** LEVEL 4

INGREDIENTS

3 large eggs
45ml vegetable oil
3 teaspoons vanilla extract
480ml whole milk
260g plain flour
40g cocoa powder
2 teaspoons fine, instant coffee powder
2 ½ teaspoons baking powder
4 ½ tablespoons caster sugar
1 teaspoon fine sea salt
Mascarpone cream, to serve

DIRECTIONS

1. In a small bowl, add eggs, oil, 2 teaspoons vanilla extract and milk and whisk until fully combined.
2. In a medium bowl, add flour, cocoa powder, instant coffee powder, baking powder, sugar, and salt and whisk until fully combined.
3. Add all the wet ingredients to the dry ingredients and whisk until a smooth batter forms. Let the batter rest for 5 minutes to ensure full activation of leaveners.
4. While batter is resting, turn waffle maker on by adjusting the shade selection dial to your desired shade setting (Level 4 is recommended for this recipe). The red LED light will illuminate, indicating the waffle maker is preheating. The unit is preheated when it beeps and the green LED light illuminates.
5. Fill PrecisionPour Cup to the minimum fill line with the prepared batter, then pour into unit. Cooking will automatically begin after batter is added and the red LED light illuminates.
6. The waffle is done cooking when the green LED light illuminates. Remove finished waffle with silicone-tipped tongs or other non-metal cooking utensil.
7. To cook the remaining batter, close unit, and repeat steps 5 and 6.
8. When cooking is complete, serve waffles warm with mascarpone cream.

WAFFLE SUNDAES OR ICE CREAM SANDWICHES

PREP: 5 MINUTES | **COOK:** APPROX. 2–6 MINUTES, DEPENDING ON DESIRED SHADE | **MAKES:** 4–5 WAFFLES
RECOMMENDED PORTION: MINIMUM FILL LINE (3/4 FULL) ON PRECISIONPOUR CUP | **RECOMMENDED SHADE:** LEVEL 3

INGREDIENTS

3 large eggs
45ml vegetable oil
480ml whole milk
2 teaspoons vanilla extract
300g plain flour
2 ½ teaspoons baking powder
4 tablespoons caster sugar
1 teaspoon fine sea salt
Ice cream of choice, as desired
Whipped cream, as desired
Sprinkles, as desired
Chocolate sauce, as desired

DIRECTIONS

1. In a small bowl, add eggs, oil, milk, and vanilla and whisk until fully combined.
2. In a medium bowl, add flour, baking powder, sugar, and salt and whisk until fully combined.
3. Add all the wet ingredients to the dry ingredients and whisk until a smooth batter forms. Let the batter rest for 5 minutes to ensure full activation of leaveners.
4. While batter is resting, turn waffle maker on by adjusting the shade selection dial to your desired shade setting (Level 3 is recommended for this recipe). The red LED light will illuminate, indicating the waffle maker is preheating. The unit is preheated when it beeps and the green LED light illuminates.
5. Fill PrecisionPour Cup to the minimum fill line with the prepared batter, then pour into unit. Cooking will automatically begin after batter is added and the red LED light illuminates.
6. The waffle is done cooking when the green LED light illuminates. Remove finished waffle with silicone-tipped tongs or other non-metal cooking utensil.
7. To cook the remaining batter, close unit, and repeat steps 5 and 6. Then allow waffles to cool.
8. To create waffle sundaes, top with chocolate sauce, whipped cream, hundreds and thousands sprinkles, and hot fudge. To create ice cream sandwiches, cut each waffle into 4 pieces, then top 2 pieces with 1 scoop of ice cream. Close the 2 sandwiches with the remaining 2 waffle pieces. Dip the sides into hundreds and thousands sprinkles if desired.



EASY WAFFLE CAKE

PREP: 5 MINUTES | **COOK:** 1 MINUTE 30 SECONDS | **MAKES:** 1 CAKE (4–5 WAFFLES)
RECOMMENDED PORTION: MINIMUM FILL LINE (¾ FULL) ON PRECISIONPOUR CUP | **RECOMMENDED SHADE:** SPECIALTY

INGREDIENTS

420g cake mix of choice, plus ingredients called for on box directions

400g pre-made frosting

Sprinkles, for topping, if desired

DIRECTIONS

1. Prepare the cake mix according to the box directions. Let the batter rest for 5 minutes to ensure full activation of leaveners.
2. While batter is resting, turn waffle maker on by adjusting the shade selection dial to your desired shade setting (Level 1 is recommended for this recipe). The red LED light will illuminate, indicating the waffle maker is preheating. The unit is preheated when it beeps and the green LED light illuminates.
3. Fill PrecisionPour Cup to the minimum fill line with the prepared batter, then pour into unit. Cooking will automatically begin after batter is added and the red LED light illuminates.
4. The waffle is done cooking when the green LED light illuminates. Remove finished waffle with silicone-tipped tongs or other non-metal cooking utensil.
5. To cook the remaining batter, close unit, and repeat steps 3 and 4.
6. When all waffles are cooled, spread frosting on each layer and stack. Decorate top with hundreds and thousands sprinkles and extra frosting if desired.



Customise your waffle

Start with your base

Mix the ingredients below to make a base for any of the custom recipes on the next page.



Ingredients

240g plain flour

2 ½ teaspoons baking powder

1 teaspoon fine sea salt

45ml vegetable oil

3 eggs

Directions

Place all ingredients in a large bowl and combine until smooth. Batter will yield 4 to 5 waffles. Mix in powder or flavouring if desired (see next page for inspiration), then follow the steps on page 1 to get cooking.



Mix up the flavour

Customise your batter for a flavourful spin on the classic. Pick your favourite flavour and mix it in with the base to complete your batter.



Chocolate

Mix in:

60g cocoa powder

1 teaspoon vanilla extract

4 tablespoons caster sugar

500ml whole milk

Toppings: Chocolate sauce and whipped cream

Red Velvet

Mix in:

2 tablespoons cocoa powder

1 tablespoon red food colouring

1 teaspoon vanilla extract

3 tablespoons caster sugar

480ml whole milk

Toppings: Cream cheese frosting



Lemon Poppy Seed

Mix in:

Zest of 2 lemons

1 tablespoon poppy seed

2 tablespoons lemon juice

3 tablespoons caster sugar

480ml whole milk

Toppings: Fresh fruit and whipped cream

Savoury Herb

Mix in:

1 ½ tablespoons herb seasoning

400ml whole milk

120ml soured cream

200g grated mozarella cheese

Toppings: Soured cream, fresh herbs, and tomatoes

Churro

Mix in:

2 teaspoons ground cinnamon

3 tablespoons caster sugar

1 teaspoon vanilla extract

480ml whole milk

Toppings: Toss in cinnamon sugar and top with maple syrup and butter

Apple Cinnamon

Mix in:

320ml whole milk

200g applesauce

2 teaspoons ground cinnamon

2 tablespoons caster sugar

Toppings: Fresh apples, maple syrup, and butter



Protein

Mix in:

30g protein powder of choice

3 tablespoons caster sugar

480ml whole milk

1 teaspoon vanilla extract

Toppings: Fresh berries and a drizzle of peanut butter

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