

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



NINJA™

BELGIAN WAFFLE MAKER

NeverStick™

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



1

2

3

4

5

Light

Medium

Dark

Choose the desired shade setting to make your perfect waffle.

From light, to medium, to dark, 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 require different amounts of batter to produce a full waffle. We suggest to start by filling to minimum fill line (3/4 cup) and to increase the amount if your waffles come out incomplete.

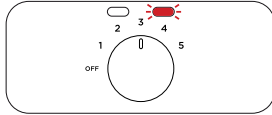


- 4 Use silicone-tipped tongs to remove your waffle.
Repeat all steps above for subsequent batches.

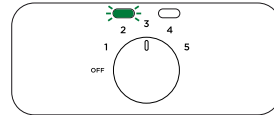
Now, let's get cooking →

Tips & Tricks

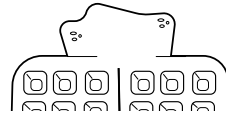
Better batter starts here



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



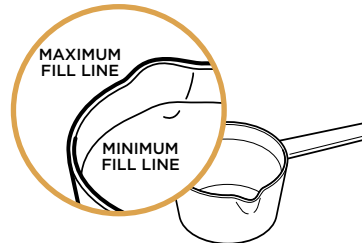
For the best texture, don't open the waffle maker until the LED light turns green.



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



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



Fill the cup anywhere between the minimum and maximum fill lines. We suggest to start by filling to minimum fill line ($\frac{3}{4}$ cup) to increase 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 favorite box mix. Try mixes for brownies, cake, and banana bread 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

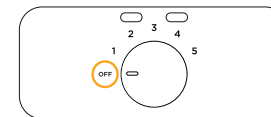
Any gluten-free measure for measure flour substitute is a 1:1 swap.



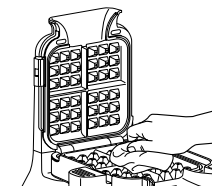
Dairy-free

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 SCRATCH WAFFLE

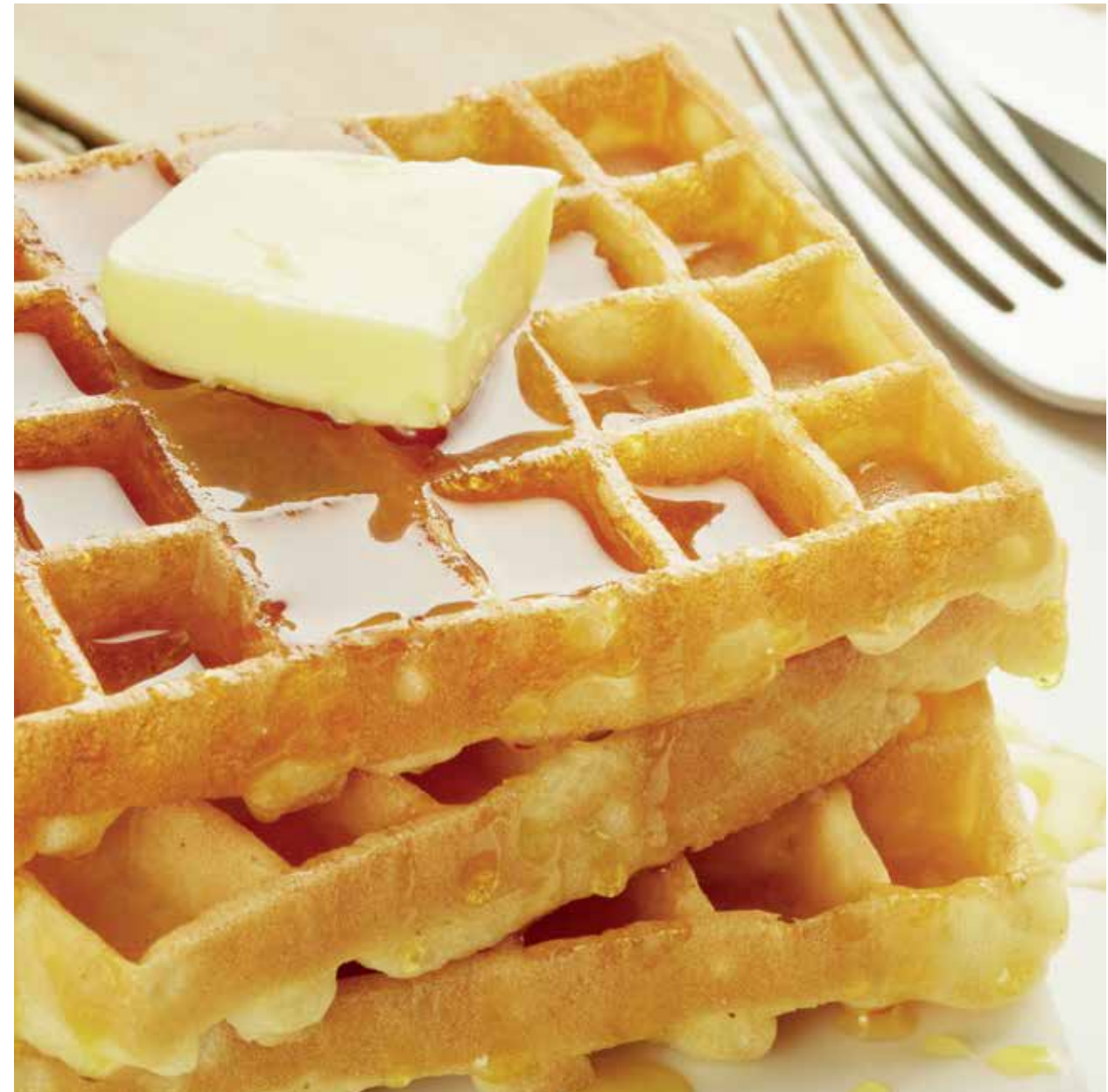
PREP: 5 MINUTES | **COOK:** 2-6 MINUTES DEPENDING ON DESIRED SHADE | **MAKES:** 4-5 WAFFLES
RECOMMENDED PORTION: MINIMUM FILL LINE (¾ CUP) ON PRECISIONPOUR CUP | **RECOMMENDED SHADE:** LEVEL 3

INGREDIENTS

3 large eggs
3 tablespoons canola oil
2 cups whole milk
2 ⅓ cups all-purpose flour
2 ½ teaspoons baking powder
3 tablespoons granulated sugar
2 teaspoons kosher salt
(or 1 teaspoon table 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.





CORNBREAD WAFFLES WITH FLAVORED BUTTERS

PREP: 5 MINUTES | **COOK:** APPROX. 2-6 MINUTES, DEPENDING ON DESIRED SHADE | **MAKES:** 4-5 WAFFLES

RECOMMENDED PORTION: MINIMUM FILL LINE (¾ CUP) ON PRECISIONPOUR CUP | **RECOMMENDED SHADE:** LEVEL 3

INGREDIENTS

- 1 ½ cups whole milk
- 2 large eggs
- ¼ cup canola oil
- 2 boxes (8 ½ ounces each) corn muffin mix
- ¼ cup all-purpose flour
- Store-bought flavored butters, as desired
- Olive oil, as desired

DIRECTIONS

- 1 In a small bowl, add eggs, oil, milk, and whisk until fully combined.
- 2 In a medium bowl, add corn muffin mix and all-purpose flour and whisk until 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 with desired flavored butter and drizzle with olive oil.

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 (¾ CUP) ON PRECISIONPOUR CUP | **RECOMMENDED SHADE:** LEVEL 3

INGREDIENTS

3 large eggs
3 tablespoons canola oil
2 cups whole milk
2 teaspoons vanilla extract
2 ⅓ cups all-purpose flour
2 ½ teaspoons baking powder
¼ cup granulated sugar
2 teaspoons kosher salt
(or 1 teaspoon table salt)
Ice cream of choice, as desired
Whipped cream, as desired
Sprinkles, as desired
Hot fudge, 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 ice cream, whipped cream, 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 sprinkles if desired.



Customize 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

- 2 cups all-purpose flour
- 2 1/2 teaspoons baking powder
- 2 teaspoons kosher salt (or 1 teaspoon table salt)
- 3 tablespoons canola 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 flavoring if desired (see next page for inspiration), then follow the steps on page 1 to get cooking.



Mix up the flavor

Customize your batter for a flavorful spin on the classic. Pick your favorite flavor and mix it in with the base to complete your batter.



Chocolate

Mix in:

- 1/2 cup cocoa powder
- 1 teaspoon vanilla extract
- 1/4 cup granulated sugar
- 2 cups whole milk

Toppings: Chocolate sauce and whipped cream

Red Velvet

Mix in:

- 1 tablespoon cocoa powder
- 1 tablespoon red food coloring
- 1 teaspoon vanilla extract
- 3 tablespoons granulated sugar
- 2 cups whole milk

Toppings: Cream cheese icing



Lemon Poppy Seed

Mix in:

- Zest of 2 lemons
- 1 tablespoon poppy seed
- 2 tablespoons lemon juice
- 3 tablespoons granulated sugar
- 2 cups whole milk

Toppings: Fresh fruit and whipped cream

Savory Herb

Mix in:

- 1 1/2 tablespoons herb seasoning
- 1 1/2 cups whole milk
- 1/2 cup sour cream

Toppings: Sour cream, fresh herbs, and tomatoes

Churro

Mix in:

- 2 teaspoons ground cinnamon
- 3 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- 2 cups whole milk

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

Pumpkin Spice

Mix in:

- 1/2 cup pumpkin puree
- 1 1/2 cups whole milk
- 3 tablespoons granulated sugar
- 2 teaspoons pumpkin spice

Toppings: Maple syrup and butter

Apple Cinnamon

Mix in:

- 1 cup whole milk
- 1 cup applesauce
- 2 teaspoons ground cinnamon

Toppings: Fresh apples, maple syrup, and butter



Notes

Notes

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BELGIAN
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