COURIER-JOURNAL

Wednesday, December 7, 1983

Crispy Belgian waffles to make at home

The holiday season is synonymous with festive entertaining, from skating and caroling parties, to treetrimming get-togethers, to a hearty breakfast on Christmas morning, and an elegant brunch on New Year's Day.

Family and friends drop in for a visit from down the street - or across the country - and they all look forward to something good, and a bit unusual, to eat.

This can pose a challenge for even the most experienced host or hostess, but one appliance which can help meet the challenge and add to the spirit of holiday entertaining is the Oster Belgian Waffle Maker, which also makes a great gift for all the gourmets on your Christmas list.

With confections of all types being especially featured at holiday get-togethers, a sweet Belgian waffle treat is something new and unusual to add to the usual holiday cookies and cakes.

Belgian waffles are a thicker, deeper variation of the waffle that was brought to the United States by the early Dutch colonists.

First introduced at the 1964 New York World's Fair, Belgian waffles easily accommodate more toppings than the regular waffle, among them, strawberries with ice cream or powdered sugar.



CRISP, GOLDEN WAFFLES are quick and easy to make with the help of the Oster Belgian Waffle Maker.

With the help of the new Oster Belgian Waffle Maker, it's easy to make light, golden Belgian waffles in just 2-3 minutes.

Thermostatically-controlled heat assures even heat distribution for great results every time. A convenient ready light indicates when the unit is preheated for cooking.

The non-stick, non-stain interior eliminates clean-up hassle, and the unit stores away compactly when not in use.

The following waffle recipes from the Oster test kitchens will provide a delicious addition to holiday fare.



all-purpose flour 1 tablespoon (15mL) baking powder

LIGHT 'N CRISP

1/2 teaspoon (2mL) salt ¹/₃ cup (75mL) oil

beaten

Waffle Maker. Put all ingredients except

bowl. Beat on low until moist-

ened.

until smooth.



GRINNELI



egg whites. Pour ½ cup (125mL) bat-SPECIAL APPLES ter over center of grids. Close waffle maker, bake **Red Delicious** until golden, about 2-21/2 \$4.99 a minutes. Repeat. **Bushel** Serve hot with your favorite topping. Jellies, Preserves Apple Butter Yield: 18 waffles **BELGIAN COOKIE** 1591 Fairport Nine Mile Point Rd. North of Atlantic Ave delicious "cookie-waffle" for dessert or snack Rte. 250, Penfield, N.Y. 1 cup (250mL) butter or margarine 1 cup (250mL) sugar 1 tablespoon (15mL) vanilla 1/2 teaspoon (2mL) salt 2 eggs 2¼ cups (550mL) flour Preheat Oster Belgian



large mixing bowl. Cream together on medium low. Add vanilla and salt. In-

crease speed to medium. Add eggs. Mix until smooth.

Decrease speed to low, add flour. Mix well.

Drop ¹/₃ cup (75mL) dough on each grid. Close

Bake until golden, about 2-21/2 minutes. Remove from waffle

maker with non-metal turner to wire rack. Allow waffles to cool.

Serve plain or with your favorite fruit filling and whipped cream.

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Yield: 8 waffles



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are included with tips on proper care and maintenance for each pet.

In order to obtain a copy of "Your First Pet," send a self-addressed, stamped, legal-size envelope to: "Your First Pet," PET INFORMATION BUREAU, 518 Fifth Avenue, New York, NY 10036.

Restaurant

Rts. 5 and 20 Avon, New York

Open All Winter



2 egg whites, stiffly

ÎP IP

egg whites in a large mixer

Increase to medium, mix

By hand, gently fold in

Preheat Oster Belgian

waffle maker.





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