



#DIW047

MINI MAKER SYSTEM

With 7 Removable Nonstick Plates





**WELCOME
TO THE FOODIE
FAMILY**

We hope you *love* our
products as much as
our team does. 



MULTIMAKER™ MINI MAKER SYSTEM

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IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions before use.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- Only use the appliance on a stable, dry surface.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience of knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- Do not use metal utensils on the Cooking Surface as this will damage the nonstick surface.
- Warning: Hot surfaces! Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the Handle.

- DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.
- DO NOT use the MultiMaker™ near water or other liquids, with wet hands, or while standing on a wet surface.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The Maker is NOT dishwasher safe.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Unplug the appliance and allow to cool prior to moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- DO NOT remove the Removable Plates until the MultiMaker™ has completely cooled. Failure to do so may result in injury.
- Warning: The MultiMaker™ will still heat up if plugged in without any Removable Plates in place. Always have the Removable Plates properly in place in the Maker before plugging it in.
- Never use abrasive cleaning agents to clean the appliance as this may damage the MultiMaker™ and the nonstick Removable Plates.
- The Removable Plates are dishwasher safe on the top rack, but we recommend hand washing to preserve the life of the product. Let the Removable Plates cool before removing and/or washing.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner.

Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 Monday - Friday or by email at support@bydash.com.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the appliance can result in property damage or even in personal injury.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit,

contact a qualified electrician. Do not attempt to modify the plug in any way.

- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

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GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

Lors de l'utilisation d'appareils électriques, il faut toujours respecter les précautions de sécurité de base, notamment:

- Lisez toutes les instructions avant utilisation.
- Retirez tout sac ou emballage de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé avant utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- N'utilisez l'appareil que sur une surface stable et sèche.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Cet appareil peut être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience et de connaissances, à condition qu'elles aient reçu une supervision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et qu'elles comprennent les risques encourus.
- Cet appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- N'utilisez pas d'ustensiles en métal

GARANTIES IMPORTANTES

sur la surface de cuisson car cela endommagerait la surface anti-adhérente.

- Avertissement : Surfaces chaudes! Ne touchez jamais la surface de cuisson ou le couvercle pendant l'utilisation de l'appareil. Soulevez et baissez toujours le couvercle à l'aide de sa poignée.
- NE soulevez PAS le couvercle pour que votre bras se trouve au-dessus de la surface de cuisson brûlante, car cela pourrait entraîner des blessures. Soulevez par le côté.
- N'utilisez PAS la machine à proximité de l'eau ou d'autres liquides, avec des mains mouillées, ou si vous vous tenez sur une surface mouillée.
- Afin d'éviter les risques de feux, d'électrocution, ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. La machine n'est PAS lavable en machine.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre

au niveau des bords de tables ou de comptoirs.

- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car ils pourraient entraîner un feu, une électrocution ou un dommage corporel.
- Débrancher l'appareil et laissez refroidir avant déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- NE PAS retirer les plaques amovibles avant que la machine n'ait complètement refroidi. Le non-respect de cette consigne peut entraîner des blessures.
- Avertissement : la machine chauffera quand même si elle est branchée sans plaques amovibles en place. Veillez à ce que vos plaques amovibles soient toujours bien en place dans la machine avant de la brancher.
- N'utilisez jamais des produits

GARANTIES IMPORTANTES

d'entretien abrasifs pour nettoyer l'appareil, car cela pourrait endommager la machine et sa surface de cuisson anti-adhérente.

- N'utilisez pas cet appareil avec un cordon ou une prise endommagé(e), ou si l'appareil est défaillant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- Les plaques amovibles peuvent être lavées au lave-vaisselle dans le panier supérieur, mais nous recommandons de les laver à la main pour préserver la durée de vie de votre produit. Laissez refroidir les plaques amovibles avant de les retirer et/ou de les laver.
- Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound

directement au 1-800-898-6970 du lundi au vendredi, ou par courriel à support@bydash.com.

- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- Cet appareil a une fiche polarisée (un des brins est plus large que l'autre). Afin de réduire le risque d'électrocution, cette fiche ne s'insère dans la prise électrique que d'une façon. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'insère toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.

GARANTIES IMPORTANTES:
VEUILLEZ LIRE ET CONSERVER CE
MODE D'EMPLOI ET D'ENTRETIEN

MEDIDAS DE SEGURIDAD IMPORTANTES: LEA Y GUARDE ESTAS INSTRUCCIONES

Al usar aparatos eléctricos, siempre se deben seguir las precauciones básicas de seguridad, que incluyen:

- Lea todas las instrucciones antes de utilizar.
- Retire todas las bolsas y los materiales de embalaje del aparato antes de usarlo.
- Nunca deje el aparato desatendido al usarlo.
- Asegúrese de que el aparato esté totalmente limpio antes de usarlo.
- No utilice el aparato para un fin distinto al previsto. Solo para uso doméstico. No use este aparato al aire libre.
- Utilice el aparato únicamente en una superficie estable y seca.
- No coloque el aparato sobre o cerca de un quemador a gas caliente, un quemador eléctrico caliente o un horno caliente.
- Se debe tener mucho cuidado al mover un aparato que contenga aceite caliente u otros líquidos calientes.
- Este aparato lo pueden utilizar personas con capacidades físicas, sensoriales o mentales reducidas, o con falta de experiencia y conocimiento, siempre que hayan sido supervisadas o instruidas en el uso del aparato de forma responsable y que comprendan los peligros que conlleva su uso.
- Este aparato no es un juguete. No deje que los niños utilicen este aparato. Se requiere supervisión estrecha cuando algún aparato de cocina es utilizado por o cerca de niños.
- No use utensilios de metal en la superficie de cocción, ya que esto dañará la superficie antiadherente.
- Advertencia: ¡Superficies calientes! Nunca toque la superficie de cocción

ni la cubierta mientras el aparato esté en uso. Al levantar y bajar la cubierta, siempre use la manilla.

- NO levante la cubierta de modo que su brazo esté sobre la superficie de cocción ya que estará caliente y podría causar lesiones. Levante desde el costado.
- NO use la MultiMaker™ cerca de agua u otros líquidos, con las manos mojadas o de pie sobre una superficie mojada.
- Para evitar el riesgo de incendio, descarga eléctrica o lesiones personales, no coloque el cable, el enchufe ni el aparato cerca de agua u otros líquidos. La MultiMaker™ NO es apta para el lavavajillas.
- No deje que el cable toque superficies calientes o cuelgue por el borde de mesas mesones.
- No use accesorios que no estén recomendados por el fabricante del aparato, ya que esto puede causar incendios, descargas eléctricas o lesiones personales.
- Desenchufe el aparato [y deje que se enfríe] antes de [montaje/desmontaje,]montarlo o desmontarlo, moverlo, limpiarlo, guardarlo y cuando no esté en uso. Para desenchufar, sujete el enchufe y tire de él para sacarlo del tomacorriente. No tire nunca del cable de alimentación.
- NO quite las placas removibles hasta que la minimáquina se haya enfriado completamente. De lo contrario, podrían producirse lesiones.
- Advertencia: La MultiMaker™ se calentará igualmente si se enchufa sin las placas removibles instaladas. Coloque siempre correctamente las placas removibles en la MultiMaker™ antes de enchufarla.
- Nunca use agentes de limpieza abrasivos al limpiar su aparato ya que esto podría dañar el MultiMaker™ y su superficie de cuisson antiadherente.
- Las placas removibles se pueden lavar en la rejilla superior del lavavajillas, pero recomendamos lavarlas a mano para preservar la vida útil del producto. Deje

MEDIDAS DE SEGURIDAD IMPORTANTES

enfriar las placas removibles antes de retirarlas o lavarlas.

- No use este aparato con un cable o un enchufe dañado, ni después de una avería, si se cae o si se daña de alguna manera. Devuelva este aparato al servicio técnico autorizado más cercano para que lo revisen, reparen o ajusten.
- Para realizar un mantenimiento que no sea de limpieza, comuníquese directamente con StoreBound al 1-800-898-6970 de lunes a viernes o por correo electrónico a support@bydash.com.
- StoreBound no se hace responsable de los daños causados por el uso inadecuado del aparato.
- El uso inadecuado del aparato puede causar daños en la propiedad o incluso lesiones personales.
- Este aparato tiene un enchufe polarizado (una hoja es más

ancha que la otra). Para reducir el riesgo de descarga eléctrica, este enchufe puede introducirse en un tomacorriente polarizado solo de una manera. Si el enchufe no se puede introducir totalmente en el tomacorriente, gire el enchufe. Si aún no puede introducirse, comuníquese con un electricista calificado. No intente modificar el enchufe de ninguna manera.

- Este aparato tiene un enchufe polarizado (una hoja es más ancha que la otra). Para reducir el riesgo de descarga eléctrica, este enchufe puede introducirse en un tomacorriente polarizado solo de una manera. Si el enchufe no se puede introducir totalmente en el tomacorriente, gire el enchufe. Si aún no puede introducirse, comuníquese con un electricista calificado. No intente modificar el enchufe de ninguna manera.

MEDIDAS DE SEGURIDAD IMPORTANTES: LEA Y GUARDE ESTAS INSTRUCCIONES

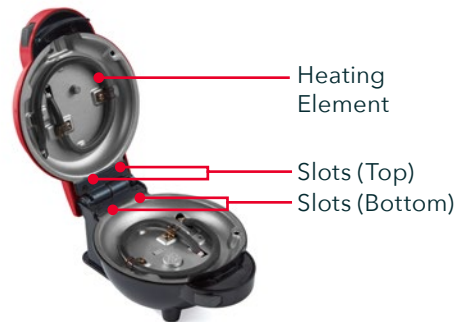


PARTS & FEATURES



PARTS & FEATURES

COOKING SURFACES



STORAGE BOX



REMOVABLE PLATES



BEFORE FIRST USE

Before first use, remove all packaging materials and thoroughly clean the MultiMaker™.



Never touch the Removable Plates or Cover while appliance is in use.



Never touch the Removable Plates or the inside of the MultiMaker™ while it is plugged in and preheating or when it has not fully cooled.



DO NOT lift the Cover with your arm positioned over the Removable Plates. They are hot and may cause injury.



Always lift and lower from the right side using the Cover Handle to avoid hitting the Release Tab.

USING THE MULTIMAKER™



- 1 Choose two Removable Plates for cooking. Install the Removable Plates by sliding them into the two open slots located at the top and bottom of the MultiMaker™ (photo A). Each Removable Plate is labeled either "Top" or "Bottom." Slide each plate into its respective slot. Push down at the corner where the plate is labeled "Top" or "Bottom" until there is a slight click indicating that the plate is properly in place (photo B).



TOP



BOTTOM



- 2 To begin cooking, place the appliance on a stable and dry surface. Plug the cord into a power outlet. The Indicator Light will illuminate (photo C), signaling that the MultiMaker™ is heating up.
- 3 Once the Removable Plates reach the optimal cooking temperature, the Indicator Light will automatically shut off (photo D), indicating it's time to start cooking!



- 4 Carefully lift the Cover by the Cover Handle and lightly grease both Removable Plates with a small amount of cooking oil (photo E).
- 5 Pour batter onto the bottom Removable Plate (photo F) and close the Cover.



NOTE: Aerosol cooking sprays often contain soy lecithin, an additive that can cause nonstick surfaces to become sticky and hard to clean over time. To ensure the longevity of your product, avoid aerosols and instead grease cooking surfaces using a silicone basting brush or a non-aerosol spray bottle.



- 6** Once the waffle is cooked to preference, carefully remove it from the bottom Removable Plate with a heat-resistant nylon or silicone cooking utensil (**photo G**).
- 7** When finished cooking, unplug the MultiMaker™ and allow it to cool before moving, cleaning, or ejecting the Removable Plates (**photo H**).



CAUTION: Do not use metal utensils to remove or place food on the Removable Plates as this will damage their nonstick coating.



- 8** To remove Removable Plates once cooled, press the corresponding Release Tabs on the side of the Handle [there's one at the bottom (**photo I**) and one at the top (**photo J**)].



CAUTION: Do not attempt to remove the Removable Plates before they have fully cooled off.

CLEANING & MAINTENANCE

Always allow the appliance to cool completely before moving, cleaning, or storing. Do not submerge appliance in water or any other liquids. Never use abrasive cleaning agents to clean the appliance as this may damage the MultiMaker™.

In order to keep the MultiMaker™ in pristine working order, thoroughly clean the appliance after each use. This will prevent the build-up of food or oil.

- Before removing the Removable Plates and after use, unplug the MultiMaker™ to allow it to cool completely.
- Allow the Removable Plates to cool before touching or running them under water.
- The Removable Plates are dishwasher safe, but hand washing is recommended to preserve the nonstick cooking surface.
- To hand wash the Removable Plates, use a damp, soapy cloth to wipe down. Thoroughly rinse the cloth and wipe again. If any food remains, apply a small amount of cooking oil and let sit for 5-10 minutes. Then scrub the Removable Plates with a sponge or soft-bristled brush to dislodge food. Use a damp, soapy cloth to wipe down Removable Plates. Rinse the cloth thoroughly and wipe again. If food still remains, apply cooking oil once more and let sit for a few hours before scrubbing again.
- Thoroughly dry the MultiMaker™ before storing.



TROUBLESHOOTING

While Dash products are durable, you may encounter one or more of the problems listed below. If the issue is either not solved by the solutions recommended below or not included on this page, please contact our Customer Support team at 1-800-898-6970 or support@bydash.com.

ISSUE	SOLUTION
The light on the MultiMaker™ keeps shutting off.	This is normal. During the cooking process, the heating element will automatically turn on and off to regulate the temperature and ensure that the Removable Plates do not get too hot or cold. When this occurs, the Indicator Light turns on and off.
How do I know when the MultiMaker™ is heated and ready to use?	When the MultiMaker™ reaches the optimal temperature, the Indicator Light shuts off and that means it's ready to get cooking!
There is no On/Off Button. How do I turn the MultiMaker™ off and on?	To turn on, simply plug in the power cord. When finished cooking, turn off the MultiMaker™ by unplugging it.

TROUBLESHOOTING

ISSUE	SOLUTION
When using the MultiMaker™, the Cover gets very hot. Is this normal?	Yes, this is completely normal. When using the MultiMaker™, always lift and lower the Cover by the Cover Handle. To prevent personal injury, DO NOT lift the Cover with your arm positioned over the Removable Plates. They are hot and may cause injury.
After using the MultiMaker™ a few times, food is starting to stick to the surface. What is happening?	There is probably a build-up of burnt food residue on the Removable Plates. This is normal, especially when cooking with sugar. Allow the appliance to cool fully. Then, use a damp, soapy cloth to wipe down the Plates. Thoroughly rinse the cloth and wipe again. If any food remains, apply a small amount of cooking oil and let sit for 5-10 minutes. Then scrub with a sponge or soft-bristled brush to dislodge food.
The Indicator Light will not turn on and the Removable Plates are failing to heat.	<ol style="list-style-type: none">1. Ensure that the power cord is plugged into the power outlet.2. Check to make sure the power outlet is operating correctly.3. Determine if a power failure has occurred in your home, apartment or building.

COLLECT THEM ALL

Get 'em while they're hot!



RECIPE GUIDE



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CLASSIC WAFFLES

Prep Time: 5-10 minutes • **Cook Time:** 20-24 minutes • **Serves:** 8-10 waffles

Ingredients:

1 cup flour	1 egg
1 tablespoon sugar	1 cup milk
2 teaspoons baking powder	2 tablespoons melted butter or vegetable oil
¼ teaspoon salt	

Directions:

1. In a medium mixing bowl, sift flour, sugar, baking powder, and salt. Set aside.
2. In a separate small mixing bowl, whisk egg, milk, and melted butter or oil until combined. Add wet ingredients to the dry and mix until just combined.
3. Grease the MultiMaker™ Waffle plates with a light coat of cooking oil.
4. Pour 3-4 tablespoons of batter onto the bottom MultiMaker™ Waffle Plate and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
5. Serve with a drizzle of maple syrup and garnish with fresh berries if desired, and enjoy your waffly delicious creation!



CLASSIC WAFFLE CAKE

Prep Time: 7-10 minutes • **Cook Time:** 20-24 minutes • **Serves:** 2-4

Ingredients:

For Waffles:

Refer to Page 28 for Classic Waffles recipe

Vanilla Buttercream Frosting:

- 3 cups powdered sugar
- ¾ cup unsalted butter, softened
- 1 teaspoon vanilla extract
- 1 tablespoon heavy cream

Directions:

1. Follow recipe on Page 28 for a batch of Classic Waffles. Once completed, allow waffles to cool and prepare the frosting.
2. For frosting, mix sugar and butter together until smooth. Add vanilla extract and heavy cream. Use a spatula to spread frosting between each layer of waffles. Stack the five waffles to form a cake.
3. Top with final layer with frosting. Serve with fresh berries or seasonal fruit.



Chef Tip!

To enhance the vanilla flavor, substitute vanilla bean paste!



WHITE CHOCOLATE COCONUT WAFFLES

Prep Time: 5 minutes • **Cook Time:** 10-12 minutes • **Serves:** 7-8 waffles

Ingredients:

1 cup flour
2 teaspoons baking powder
¼ teaspoon salt
½ cup shredded coconut
1 bar of white chocolate (3½ ounces of white chocolate chips)
1 cup of milk
1 egg
2 tablespoons coconut oil

Glaze

1 cup powdered sugar
3 tablespoons whole milk

Directions:

1. In a medium bowl, mix together flour, baking powder, salt, and shredded coconut.
2. In a separate bowl, whisk together milk, egg, and coconut oil.
3. Add wet ingredients to dry and mix together. Once the batter is formed, let it rest for 3 minutes.

4. Finely chop white chocolate and mix it into the batter.
5. Grease the MultiMaker™ Snowman Waffle Plates with a small amount of cooking oil. Add 3-4 tablespoons of batter into the Maker. Spread batter lightly and cook until steam is no longer visible, 3-4 minutes. Allow cooked waffles to cool on a wire rack.
6. In a separate bowl, make the Glaze by mixing together powdered sugar and milk.
7. Fill a piping bag with Glaze and carefully cover each snowman then sprinkle with shredded coconut. If a piping bag isn't available, dip the face of the waffle in the glaze, shake off the excess, and then sprinkle with shredded coconut.
8. Serve with fresh berries for a little winter wonder they'll go nuts for!





WAFFLE POPS

Prep Time: 5-10 minutes • **Cook Time:** 20-22 minutes
• **Serves:** 12-15 pops

Ingredients:

1 cup all-purpose flour
1 tablespoon sugar
2 teaspoons baking powder
¼ teaspoon salt
1 large egg
1 cup milk
2 tablespoons unsalted butter,
softened

For chocolate dip:

1 cup semi-sweet chocolate chips
1 teaspoon coconut oil



Chef Tip!

Use 1½ tablespoons
of batter for
perfect pops.

Directions:

1. In a medium bowl, mix together flour, sugar, baking powder, and salt.
2. In a separate bowl, whisk together milk, egg, and melted butter. Add the wet ingredients to the dry and mix until combined.
3. Grease the MultiMaker™ Waffle Plates with a light coating of cooking oil.

4. Add 1½ tablespoons of batter to the MultiMaker™. Insert an ice pop stick into the MultiMaker™ so that it rests 1" into the batter.
5. Close the lid and cook until golden brown on both sides.
6. For chocolate dip, mix chocolate chips and coconut oil in a microwave-safe bowl. Microwave for 30 seconds at a time, stirring in-between, until smooth.
7. Once each waffle is attached to an ice pop stick, hold the edge of each stick furthest from the waffle and dip the waffle into the chocolate.
8. Use the ice pop stick to twirl each waffle while pulling away from the chocolate dip bowl.
9. Top with sprinkles to serve and start poppin'!





PUMPKIN SPICE WAFFLES

Prep Time: 5 minutes • **Cook Time:** 10 minutes • **Serves:** 10-15 waffles

Ingredients:

2 cups all purpose flour	¼ teaspoon kosher salt
2 teaspoons baking powder	4 large eggs
2 tablespoons pumpkin pie spice	½ cup whole milk
¼ cup sugar	1½ cups canned pumpkin
2 tablespoons light or dark brown sugar	¾ cup unsalted butter
	1 teaspoon vanilla extract



Chef Tip!

Use 1½ tablespoons of batter for perfect jack-o-lanterns.

Directions:

1. In a small pan over low heat, melt butter. After fully melted, remove from heat so butter is not hot when added to batter.
2. Mix together the dry ingredients and set aside.
3. In a separate bowl, whisk egg then add milk, pumpkin, butter, and vanilla and mix.
4. Add dry ingredients into wet in three increments, fully incorporating all dry ingredients before adding the next round.
5. Grease the MultiMaker™ Jack-o-Lantern Plates with a small amount of cooking oil. Add 3-4 tablespoons of batter to the Maker and cook until golden brown, about 3-4 minutes.
6. Serve with whipped cream and maple syrup and get ready to say, "Oh, my gourd!"





SNICKERDOODLE WAFFLES

Prep Time: 5 minutes • *Cook Time:* 10-12 minutes • *Serves:* 7-8 waffles

Ingredients:

1 cup flour
1 teaspoon kosher salt
2 teaspoons baking powder
¼ cup sugar
2 teaspoons cinnamon
½ teaspoon cream of tartar
1 egg
¾ cup milk
2½ tablespoons unsalted butter
1 teaspoon vanilla extract

For Cinnamon Sugar Garnish

¼ cup sugar
½ teaspoon cinnamon



Directions:

1. In a small pan over low heat, combine milk and butter. Stir until milk is warm and butter is melted. Set aside.
2. In a medium bowl, mix together flour, salt, baking powder, sugar, cinnamon, and cream of tartar. Set aside.
3. In a separate small bowl, whisk together eggs and vanilla. Slowly pour into milk and butter mixture. Remove mixture from heat and add in the flour mixture, ⅓ of the mixture at a time, incorporating all the dry ingredients before adding in more. Stir until well combined.
4. For cinnamon sugar garnish, combine cinnamon and sugar in small bowl and set aside.
5. Grease the preheated MultiMaker™ Santa Waffle Plates with a light coating of cooking oil. Add 3-4 tablespoons of batter and cook until golden brown, about 3-4 minutes.
6. Remove waffle and set on wire rack. When cool enough to handle, place the waffle into the cinnamon sugar mixture and coat to preference. This works best when the waffle is still warm.
7. To serve, decorate or top these merry minis with fresh berries or whipped cream and get ready to make spirits bright!





CHRISTMAS BREAKFAST SANDWICH

Prep Time: 5-7 minutes • **Cook Time:** 10-12 minutes • **Serves:** 1

Ingredients:

2 biscuits from a refrigerated can of premade biscuit dough
1 egg
2 slices shaved deli ham
1 slice cheese, cheddar or American
Salt & fresh ground black pepper to taste

Garnish (optional):

Hot sauce
Ketchup
Tomato

Directions:

1. Remove 2 biscuits from a refrigerated can of premade biscuit dough. On a floured cutting board, roll out dough to match the diameter of the cooking surface. Shake off any excess flour.
2. Grease the MultiMaker™ Santa Waffle Plate with light coating of cooking oil. Individually cook each biscuit for 3-4 minutes. Set aside.
3. Once Santa Removable Waffle Plates have completely cooled, eject them from the MultiMaker™ System. Insert the Griddle Plates and grease the cooking surface with a light coating of cooking oil. Add deli ham and sear slightly until hot. Top with cheese slice to allow it to melt. Remove and set aside.

4. Break an egg onto the Griddle and cook for 2-3 minutes or until desired doneness.
5. Assemble sandwich by placing cooked egg on one Santa biscuit. Top with ham and melted cheese, then add salt and pepper to taste and any other garnishes of choice. Top with other Santa biscuit.
6. Serve and enjoy this merry breakfast!



MORE RECIPE IDEAS

RECIPE IDEA	INGREDIENTS	COOKING TIME
Protein Waffle	Classic Waffle Recipe (pg. 28) 1 scoop protein powder	4-6 min
Cornbread Waffle	¼ cup cornbread batter	6-8 min
Mashed Potato Bite	3 tablespoons mashed potatoes	5 min
S'more Biscuit	1 refrigerated biscuit dough, sliced lengthwise 2 squares milk chocolate 5 mini marshmallows	5-7 min
Grilled Cheese	2 slices white or wheat bread, buttered 2 slices American Cheese	5 min
Chocolate Chip Cookie	2 tablespoons cookie dough	5-7 min
Waffle Omelette	1 egg beaten 2 tablespoons chopped veggies 1 tablespoon grated Swiss cheese	5 min

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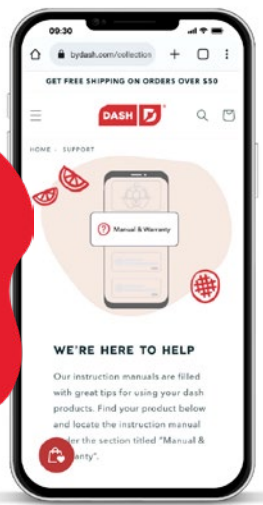
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REPAIRS

DANGER! Risk of electric shock! The Dash MultiMaker™ is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz
Power Rating 350W
Stock#: DIW047_20240304_v2



This product has passed food safety testing in accordance with FDA guidelines.



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