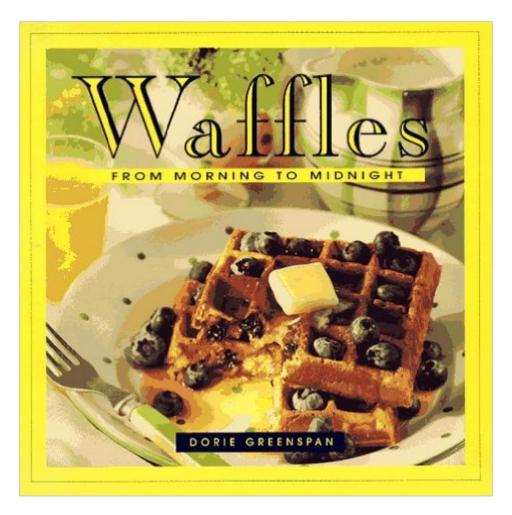
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Waffles: From Morning To Midnight





Synopsis

A collection of sixty sensational waffle recipes features instructions for making Dill Waffles with Soft Scallion Cream Cheese, Spicy Ricotta Waffles with Roasted Red Pepper Spoon Bread, and Cumin Waffles with Humus. 50,000 first printing. \$15,000 ad/promo. --This text refers to an out of print or unavailable edition of this title.

Book Information

Paperback: 208 pages Publisher: William Morrow Cookbooks; 1st Pbk. Ed edition (December 24, 1997) Language: English ISBN-10: 0688158048 ISBN-13: 978-0688158040 Product Dimensions: 8 x 8 x 0.6 inches Shipping Weight: 12.6 ounces Average Customer Review: 4.7 out of 5 stars Â See all reviews (20 customer reviews) Best Sellers Rank: #717,206 in Books (See Top 100 in Books) #231 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Breakfast #545 in Books > Cookbooks, Food & Wine > Baking > Bread #4587 in Books > Cookbooks, Food & Wine > Cooking Methods

Customer Reviews

I enjoy the creative waffles that are in this book, especially the Apple-Gruyere waffles and the Polenta waffles. However, I have a hint for you: you can use no baking powder and just double the baking soda and that works fine for lift. I read in "The Best Recipe" that double-acting baking powder doesn't really work in waffles, because there isn't enough time in the short baking cycle for it to really get bubbling, and thus they use only baking soda in their recipes. I thought that Greenspan seemed to use an awful lot of baking powder in her recipes (one tablespoon? I don't even use that in regular baking!), so I modified it to use just a bit more baking soda and no baking powder in the Apple-Gruyere waffles, and it worked fine!

I did not care for waffles until my daughter bought me a waffle iron this past Christmas. So, my search for recipes (I never made them before) began. I found Ms. Greenspan's recipe for Spicy Ricotta Waffles on the the foodtv.com site and they were so delicious that I looked up info on the book on . Thank goodness! The author covers all areas, from appetizers to desserts. She also includes dips, spreads, oils, etc. Delicious recipes. As another reviewer noted, yes, give this

cookbook with a waffle iron to newlyweds, but also to any and everyone who likes waffles. I love this book! You can even make toasted cheese sandwiches in your waffle iron - did you know that? I didn't!!

I love waffles. We eat them during the weekend and relax at the table while making them right in front of us. I collect good recipes and I wanted to find a good addition to my small collection of recipes.I looked at the reviews of a lot of waffle cookbooks on .com and flipped through a number of them at bookstores. I can say without hestitation this is one of the best waffle cook books around. The recipes vary from a good basic recipes like cinnamon-raisin waffles to very exotic ones like rhubard waffles (not sure that I will try that one.) The exotic ones include Blue Corn Chips with Black Bean Salsa. (The waffle iron acts like a toaster in this case.) bought the book only two weeks ago and have already tried two recipes - Apple Waffles and Butterscoth Babies (delicious but not for calories counters.) I have ear-marked at least 6 more. My version of the book is spiral bound which makes it easier to view the recipes. It is well organized with excellent baking tips and ingredient substitutes in the front. Each recipes has a description of its flavor and features (examples: spongy, sweet, soft centers, crispy)She usually includes ideas for toppings and in many cases gives you a recipes for a spread or topping. There is an excellent index though my version did not have a complete listing of all the waffles. There are no pictures of the waffles in the book, but I did not need pictures. The written descriptions were enough. The ingredients are not hard to find in any grocery store and there is enough variety to keep you interested. Note: I did save money on this book by finding it at a bookstore mark down sectoin, but if I had known how good it was I would have gladly paid more. However on I am sure you can find a good price.

The author has gone to great lengths to make up waffle-able recipies. I really enjoy the carrot-raisin and the oatmeal banana waffles. They freeze wonderfully! Give a copy of this book with a waffle iron to newlyweds!

When this book came out I had a 7 and a 4 year old. After work it was all I could do to pick them up and make dinner. This book made waffles that could be made in the morning and at night with fruit or vegetables in no time. My daughter and son remember dad going away and us having waffles. Ingredients are usually left over bacon or whatever is in the fridge. Very easy to use.

I purchased this book when it first came out, so more than 20 years ago. It, along with it's

companion, Pancakes from Morning to Midnight, are two of my most used cookbooks. I know I have used them at least three times a week for the last 20 years, and I've made almost every recipe in them. Chef Greenspan takes you out of the rut of plain waffles and shows you what is possible with various flavors and additions. Bananas, blueberries, peaches, multi-grain - all are delicious and most ingredients you will probably have in your kitchen. You've got to try the cottage cheese waffles! They sound strange, but they are really different and really delicious. My son's favorites are the Blueberry-Yogurt. I love that she has a lot of savory options - her Zucchini Cheddar Waffles, Broccoli Waffles and Western waffles are great fun for a quick dessert option.Nothing is complicated, nothing is hard to do - no special techniques or equipment beyond a waffle iron, no exotic ingredients. This book proves that you do NOT have to use baking mixes! They are so simple anyone can do this. Highly recommend this book. I really wish the publisher would re-print this book so more people can enjoy it.

It has a wide variety of waffles, including savory dinner waffles (clam hash waffles? Waffled mashed potatoes?), great brunch waffles (PB&J? Lox waffles? Club sandwich waffles?), snack waffles (guac and waffle chips), and, of course, a heck of a lot of breakfast and dessert waffles. More than you can shake a stick at, more variety than you ever *dreamed* of, and they taste good. They *do* use quite a bit of baking powder. Oh well.

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