



#DIW027

# MULTI-PLATE MINI MAKER

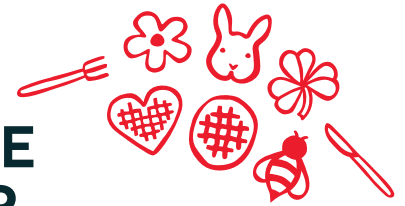
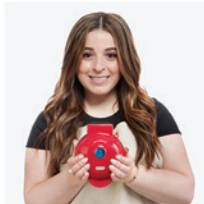
With 7 Removable Plates





**WELCOME  
TO THE FOODIE  
FAMILY**

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



# MULTI-PLATE MINI MAKER

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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 or 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 Mini Maker 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 Mini 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 Mini Maker has completely cooled. Failure to do so may result in injury.
- Warning: The Mini Maker will still heat up if plugged in without any Removable Plates in place. Always have your Removable Plates properly in place in the Mini Maker before plugging it in.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Maker and its nonstick Cooking Surface.
- The Removable Plates are dishwasher safe on the top rack, but we recommend hand washing to preserve the life of your 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](mailto: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

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

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.

## 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 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 Mini 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 Mini 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 Mini machine n'ait complètement refroidi. Le non-respect de cette consigne peut entraîner des blessures.
  - Avertissement : la Mini 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 Mini machine avant de la brancher.
  - N'utilisez jamais des produits

- d'entretien abrasifs pour nettoyer l'appareil, car cela pourrait endommager la Mini 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](mailto: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

# PARTS & FEATURES



# PARTS & FEATURES

## REMOVABLE PLATES



## BEFORE FIRST USE

Before first use, remove all packaging materials and thoroughly clean your Multi-Plate Mini Maker.



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



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

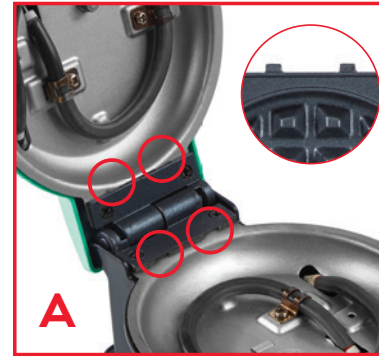


DO NOT lift the Cover so that your arm is over the Removable Plates as they are hot and may cause injury.



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

## USING YOUR MULTI-PLATE MINI MAKER



- 1 Install the Removable Plates by sliding them into the slots located at the top and bottom of the Mini Maker (**photo A**). Each set of Removable Plates are labeled "Top" and "Bottom." The Top Plate fits into the top of the Maker, and the Bottom Plate fits into the bottom of the Maker (**photo B**). You should feel a slight click when each plate is properly in place.



TOP



BOTTOM

## USING YOUR MULTI-PLATE MINI MAKER



- 2 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 Mini Maker is heating up.
- 3 Once the Mini Maker preheats, the Indicator Light will automatically shut off (photo D). Now you're ready to get cooking!

## USING YOUR MULTI-PLATE MINI MAKER



- 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.

## USING YOUR MULTI-PLATE MINI MAKER



- 6** Once the waffle is cooked to your preference, carefully remove it from the bottom Removable Plate with a heat-resistant nylon or silicone cooking utensil (**photo G**).
- 7** When you have finished cooking, unplug your Mini Maker 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.

## USING YOUR MULTI-PLATE MINI MAKER



- 8** To remove Removable Plates, 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.

## 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 your appliance as this may damage the Mini Maker.

In order to keep the Mini Maker 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 Mini Maker 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.
- For hand washing, use a damp, soapy cloth to wipe down the Removable Plates. Thoroughly rinse the cloth and wipe again. If any food remains, apply a small amount of cooking oil and let sit for a few hours, then scrub with a soft bristled brush or soft sponge to wipe clean.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Maker and the nonstick coating on the Removable Plates.
- Thoroughly dry the Mini Maker before storing.
- The Storage Box is dishwasher safe on the top rack.



## 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
<b>The light on the Multi-Plate Mini Maker keeps shutting off.</b>	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.
<b>How do I know when the Multi-Plate Mini Maker is heated and ready to use?</b>	When the Multi-Plate Mini Maker reaches the optimal temperature, the Indicator Light shuts off and that means you're ready to get cooking!
<b>There is no On/Off Button. How do I turn the Multi-Plate Mini Maker off and on?</b>	To turn on, simply plug in the power cord. When you're done cooking, turn off the Multi-Plate Mini Maker by unplugging it.

## TROUBLESHOOTING

ISSUE	SOLUTION
<b>When using my Multi-Plate Mini Maker, the Cover gets very hot. Is this normal?</b>	Yes, this is completely normal. When using your Multi-Plate Mini Maker, always lift and lower the Cover by the Cover Handle. To prevent personal injury, DO NOT lift the Cover so that your arm is over the Cooking Surfaces as it is hot and may cause injury. Lift from the right side.
<b>After using my Multi-Plate Mini Maker a few times, food is starting to stick to the surface. What is happening?</b>	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, pour on cooking oil and let sit for a few hours, then scrub with a soft bristled brush or soft sponge to wipe clean.
<b>The Indicator Light will not turn on and the Removable Plates are failing to heat.</b>	Ensure that the power cord is plugged into the power outlet. Check to make sure the power outlet is operating correctly. Determine if a power failure has occurred in your home, apartment or building.



Waffle Pops  
on page 30!

# 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 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.
3. Add wet ingredients to the dry and mix until just combined.
4. Grease the Mini Waffle Maker with butter or a light coat of cooking oil.
5. Pour 3-4 tablespoons of batter into the Mini Waffle Maker and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
6. Serve with a drizzle of maple syrup and garnish with fresh berries, if desired, and enjoy your waffly delicious creation!



## STRAWBERRY CAKE WAFFLES

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

### Ingredients:

1 cup all-purpose flour	1 egg
1 tablespoon white sugar	1 cup milk
¼ cup freeze-dried strawberry powder	2 tablespoons melted butter or vegetable oil
2 teaspoons baking powder	
¼ teaspoon salt	

### Directions:

1. In a medium bowl, sift the flour, sugar, strawberry powder, baking powder, and salt. Whisk the egg, milk, and melted butter in a separate bowl. Add the wet ingredients to the dry and mix until just incorporated.
2. Grease the Mini Maker with a light coat of cooking oil.
3. Add 3-4 tablespoons of batter to the Mini Maker and cook until golden brown on both sides. Repeat with the remaining batter.
4. Serve with whipped cream and fresh strawberries.



# CLASSIC WAFFLE CAKE

**Prep Time:** 5-10 minutes • **Cook Time:** 20-24 minutes • **Serves:** 1 cake

## Ingredients:

1 cup all-purpose flour  
1 tbsp white sugar  
2 teaspoons baking powder  
¼ teaspoon salt  
1 large egg  
1 cup milk  
2 tablespoons unsalted butter, melted  
1 teaspoon vanilla extract

## Vanilla Buttercream Frosting:

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

## Directions:

1. In a medium bowl, mix flour, sugar, baking powder, and salt.
2. In a separate bowl, whisk together milk, egg, melted butter, and vanilla. Add the wet ingredients to the dry and mix until combined.
3. Grease the Mini Maker with a light coat cooking oil.
4. Add 3-4 tablespoons of batter to your Mini Maker and cook until golden brown on both sides. Make five waffles and allow a few minutes to cool.

5. For frosting, mix sugar and butter together until smooth. Add vanilla extract and heavy cream.
6. Spread frosting between each layer of waffles with a spatula, stacking the five waffles to form a cake.
7. Top with final layer of frosting and smooth the top. Serve with fresh berries or seasonal fruit.



## Chef Tip!

To enhance the vanilla flavor, substitute vanilla bean paste!





## WAFFLED CARROT CAKE

*Prep Time:* 5-10 minutes • *Cook Time:* 20-22 minutes • *Serves:* 8-10 waffles

### *Ingredients:*

½ cup all-purpose flour	¼ cup buttermilk
½ cup light brown sugar	¼ cup whole milk
½ teaspoon baking powder	½ teaspoon vanilla extract
⅛ teaspoon baking soda	½ cup shredded carrot
⅛ teaspoon cinnamon	3 tablespoons raisins
⅛ teaspoon ground clove	3 tablespoons chopped walnuts
⅛ teaspoon nutmeg	Maple syrup, butter, and Greek yogurt, optional toppings
1 large egg	

### *Directions:*

1. Mix together flour, sugar, baking powder, bakingsoda, cinnamon, clove, and nutmeg.
2. Whisk together egg, buttermilk, milk, and vanilla extract until smooth. Add in dry ingredients and mix until no clumps remain. Mix in carrot, raisins, and walnuts.
3. Add 3 tablespoons of waffle mix to the Mini Waffle Maker and cook until golden brown on both sides, about 2-3 minutes per waffle.
4. Top with whatever hits the sweet spot!



## GREEN VELVET WAFFLE

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

### *Ingredients:*

1 cup all- purpose flour	1 egg
½ teaspoon baking powder	¾ cup buttermilk
½ teaspoon baking soda	1½ tablespoons sugar
¼ teaspoon salt	2-3 drops green food gel
1 tablespoon cocoa powder	½ tablespoon vanilla

### *Directions:*

1. In a large bowl, sift together the flour, baking powder, baking soda, salt, and cocoa. Whisk to thoroughly combine.
2. In a separate bowl, whisk together the eggs, buttermilk, sugar, food gel, and vanilla. Make sure the food coloring is evenly distributed.
3. Begin preheating the waffle maker. Grease the Mini Maker with a light coating of cooking oil. Add the wet ingredients to the dry and whisk until just combined. The batter will be a little lumpy. Allow to rest for 5-10 minutes.
4. Cook the waffles, one at a time until golden, about 3-4 minutes. Repeat with remaining batter. Top with melted white chocolate, syrup, or powdered sugar!



# WAFFLE POPS

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

## 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 Mini Maker with a light coating of cooking oil.



## Chef Tip!

Use 1½ tablespoons  
of batter for  
perfect hearts.

## For chocolate dip:

1 cup semi-sweet chocolate chips  
1 teaspoon coconut oil

4. Add 1½ tablespoons of batter to your Mini Maker. Insert an ice pop stick into the Mini Maker 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 your choice of shredded coconut, chopped nuts, or sprinkles.





# WHITE CHOCOLATE COCONUT WAFFLES

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

## Ingredients:

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

## For the glaze:

1 cup powdered sugar  
3 tablespoons whole milk

## Directions:

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

4. Finely chop white chocolate and mix it into the batter.
5. Grease the Mini Maker with a light coat of cooking oil.
6. Add 3-4 tablespoons of batter to your Mini Maker and cook until golden brown on both sides. Repeat with remaining batter.
7. In a separate bowl, make the Glaze by mixing together powdered sugar and milk until smooth.
8. Roll the edge of each waffle in the Glaze, then roll in shredded coconut.
9. Serve with butter, syrup, and extra coconut flakes if desired.





## HONEY NUT WAFFLES

*Prep Time:* 7-10 minutes • *Cook Time:* 20-22 minutes • *Serves:* 6-8 waffles

### *Ingredients:*

3 large eggs, at room temp	2 cups fine blanched almond flour
½ cup almond milk, or other non-dairy milk	2 teaspoon baking powder
1 tablespoon maple syrup optional	1 teaspoon cinnamon
2 tablespoons melted coconut or avocado oil	½ teaspoon sea salt
2 teaspoons vanilla extract	Maple syrup, fresh berries, nut butter, bananas, or any other preferred toppings

### *Directions:*

1. In a medium bowl, mix together almond flour, baking powder, cinnamon, and salt. Then in a separate bowl, whisk the eggs, milk, maple syrup, and melted oil and vanilla. Add the wet ingredients to the dry and mix until just incorporated.
2. Grease the Mini Maker with a light coat of cooking oil.
3. Add 3-4 tablespoons of batter to the Mini Maker and cook until golden brown on both sides, about 2-3 minutes. Repeat with remaining batter.
4. Serve with maple syrup, fresh berries, nut butter, bananas or whatever else will make you go nuts!



## SPRINGTIME LEMON WAFFLES

*Prep Time:* 7-10 minutes • *Cook Time:* 20-22 minutes • *Serves:* 6-8 waffles

### *Ingredients:*

1 cup spelt flour	1 tablespoon ground flax seed
1 teaspoon baking soda	3 tablespoons water
¾ cup almond milk or other non-dairy milk	2 tablespoons maple syrup
2 tablespoons safflower oil	Fresh blueberries, maple syrup, powdered sugar, edible flowers, or any other preferred toppings
1 lemon, zested and juiced	

### *Directions:*

1. In a medium-size mixing bowl, mix spelt flour with baking soda. Set aside.
2. Then in another mixing bowl, whisk together the almond milk, lemon juice, zest, safflower oil, flax seed, water and maple syrup.
3. Add the wet ingredients to the dry and mix until just incorporated.
4. Add 3-4 tablespoons of batter to the Mini Waffle Maker and cook until golden brown on both sides, about 2-3 minutes per waffle
5. To serve, top with fresh blueberries and maple syrup or anything else that'll put a spring in your step!

## MORE RECIPE IDEAS

RECIPE IDEA	INGREDIENTS	COOKING TIME
<b>Protein Waffle</b>	Classic Waffle Recipe (pg. 20) 1 scoop protein powder	4-6 min
<b>Cornbread Waffle</b>	¼ cup cornbread batter	6-8 min
<b>Mashed Potato Bite</b>	3 tablespoons mashed potatoes	5 min
<b>S'more Biscuit</b>	1 refrigerated biscuit dough, sliced lengthwise 2 squares milk chocolate 5 mini marshmallows	5-7 min
<b>Grilled Cheese</b>	2 slices white or wheat bread, buttered 2 slices American Cheese	5 min
<b>Chocolate Chip Cookie</b>	2 tablespoons cookie dough	5-7 min
<b>Waffle Omelette</b>	1 egg beaten 2 tablespoons chopped veggies 1 tablespoon grated Swiss cheese	5 min

OVER 80  
*Brilliant*  
**WAFFLE RECIPES**

for your Dash Mini Waffle Maker...



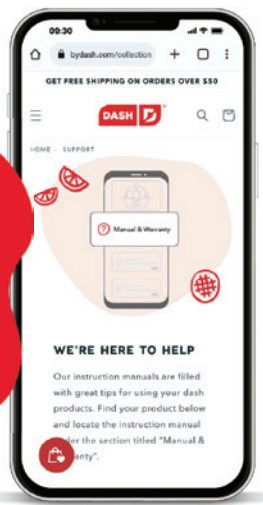
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We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at [bydash.com/feelgood](https://bydash.com/feelgood) to **DOUBLE** your warranty, part of our commitment to quality and customer satisfaction.

We're here to help! Our customer support teams in the US and Canada are at your service Monday - Friday. Contact us at **1 (800) 898-6970** or [support@bydash.com](mailto:support@bydash.com).



## STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at [support@bydash.com](mailto:support@bydash.com) for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. StoreBound will not ship to a PO Box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

All replacement inquiries are to be submitted to [support@bydash.com](mailto:support@bydash.com) or contact Customer Support at 1-800-898-6970. There are no express warranties except as listed above.

Warranty is voided if used outside of the 50 states of the United States, the District of Columbia or the 10 provinces of Canada. Warranty is voided if used with an electric adapter/converter or used with any voltage plug other than 120V.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

### REPAIRS

**DANGER!** Risk of electric shock! The Dash Multi-Plate Mini Maker 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#: DIW027\_20231103\_v1



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



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