MINI WAFFLE MAKER RECIPES

Thanks for choosing this waffle maker from Tasty. Get started with these recipes to make your own freshly cooked delights!



CHEESY HERB HASH BROWN WAFFLES

Ingredients

- 1 cup shredded hash browns (thawed if frozen)
- 2 tbsp shredded cheddar cheese
- 1 tbsp chopped green onions
- Salt and pepper, to taste
- Non-stick spray

Preparation

1. Preheat and spray the waffle maker with non-stick spray.
2. In a bowl, mix hash browns with cheese, green onions, salt, and pepper.
3. Scoop the mixture into the waffle maker, pressing down lightly. Close and cook for 5–7 minutes, until golden brown and crispy.
4. Serve with sour cream or ketchup for a savory, cheesy treat.



MINI PIZZA WAFFLES

Ingredients

- 1 can refrigerated pizza dough or biscuit dough
- 1–2 tbsp marinara sauce
- 1–2 tbsp shredded mozzarella cheese
- Slices of pepperoni or cooked sausage (optional)
- Italian seasoning, to taste
- Non-stick spray

Preparation

1. Preheat and spray the waffle maker with non-stick spray.
2. Place a small piece of dough in the waffle maker, top with a little sauce, cheese, and meat, then cover with another small piece of dough.
3. Press down gently, close, and cook for 5–6 minutes until golden.
4. Sprinkle with Italian seasoning and serve with extra marinara for dipping.



SAVORY SPINACH & FETA WAFFLES

Ingredients

1 egg
2 tbsp milk
2 tbsp flour
2 tbsp chopped spinach
1 tbsp crumbled feta cheese
Salt and pepper, to taste
Non-stick spray

Preparation

1. Preheat and spray the waffle maker with non-stick spray.
2. In a small bowl, whisk egg, milk, and flour together until smooth, then fold in spinach, feta, salt, and pepper.
3. Pour batter into the waffle maker and cook for 5–6 minutes until golden.
4. Serve warm with a sprinkle of extra feta or a dollop of Greek yogurt.



JALAPEÑO CHEDDAR CORNBREAD WAFFLES

Ingredients

¼ cup cornbread mix
2 tbsp milk
1 tbsp shredded cheddar cheese
1 tbsp diced jalapeño (seeds removed for less heat)
Non-stick spray
Sour cream or salsa, for serving

Preparation

1. Preheat and spray the waffle maker with non-stick spray.
2. In a small bowl, mix the cornbread mix with milk, cheddar cheese, and diced jalapeño until well combined.
3. Pour the batter into the waffle maker, close the lid, and cook for 5–6 minutes until golden brown and set.
4. Serve with a dollop of sour cream or salsa for a flavorful Southwestern-style waffle.



CHOCOLATE CHIP COOKIE WAFFLES

Ingredients

¼ cup store-bought or homemade chocolate chip cookie dough
Non-stick spray

Preparation

1. Preheat and spray the waffle maker with non-stick spray.
2. Place a small ball of cookie dough in the center of the waffle maker.
3. Close and cook for 3–5 minutes, until the cookie is golden and slightly crisp.
4. Serve warm with a scoop of ice cream or drizzle of chocolate syrup.



CINNAMON ROLL WAFFLES

Ingredients

1 canned cinnamon roll (with icing packet)
Non-stick spray

Preparation

1. Preheat and spray the waffle maker with non-stick spray.
2. Place a single cinnamon roll in the waffle maker and close the lid.
3. Cook for 3–4 minutes until golden and cooked through.
4. Drizzle with icing and enjoy a quick and delicious cinnamon roll waffle!



BERRY & CREAM CHEESE STUFFED WAFFLES

Ingredients

¼ cup pancake or waffle batter
1 tbsp cream cheese, softened
1 tbsp mixed berries (blueberries, raspberries, etc.)
½ tsp sugar (optional)

Preparation

1. Preheat and spray the waffle maker with non-stick spray.
2. Pour a small amount of batter into the waffle maker, then add a dollop of cream cheese and a few berries. Top with a bit more batter.
3. Close the lid and cook for 5 minutes until golden.
4. Serve with powdered sugar or maple syrup.



BANANA BREAD WAFFLES

Ingredients

½ ripe banana, mashed
1 egg
2 tbsp flour
½ tsp cinnamon
1 tsp sugar (optional)
Non-stick spray

Preparation

1. Preheat and spray the waffle maker with non-stick spray.
2. In a bowl, mix mashed banana with egg, flour, cinnamon, and sugar until smooth.
3. Pour the batter into the waffle maker and cook for 5 minutes until golden brown.
4. Serve with sliced bananas and a drizzle of honey or maple syrup for a quick banana bread-inspired treat.