

Cuisinart®

INSTRUCTION
AND RECIPE
BOOKLET



Pizzelle Press

WM-PZ10

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be taken, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against fire, electric shock, and injury to persons, DO NOT IMMERSER CORD, PLUG, OR UNIT in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Cuisinart Authorized Service Facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may result in fire, electric shock, or injury to persons.
8. Do not use outdoors.
9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Unplug the unit when finished pressing pizzelle.
12. Do not use appliance for other than its intended use.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL. DO NOT REMOVE THE BASE PANEL. NO USER SERVICEABLE PARTS ARE INSIDE.

15. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long 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, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over unintentionally.

NOTICE:

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 fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

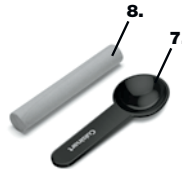
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PARTS AND FEATURES



- 1. Browning Control Adjustment**
 - Five settings to customize pizzelle, from light to deep golden brown.
- 2. Indicator Lights**
 - Red light signals when power is on.
 - Green light signals when pizzelle press is ready to bake, and when the pizzelle are ready to eat.
- 3. Brushed Stainless Steel Housing**
- 4. Pizzelle Plates**
- 5. Rubber Feet (not shown)**
 - Keep unit steady without marking the countertop.
- 6. BPA Free (not shown)**
 - All parts that come in contact with food are BPA free.
- 7. Measuring Scoop**
- 8. Rolling Dowel**



BEFORE FIRST USE

Before using your Cuisinart® Pizzelle Press for the first time, remove any dust from shipping by wiping the plates with a damp cloth.

Remove all packaging and any promotional labels or stickers from your Pizzelle Press. Be sure that all parts (listed in **Parts and Features**) of your new Pizzelle Press have been included before discarding any packing materials. You may want to keep the box and packing materials for use at a later date.

OPERATING INSTRUCTIONS

1. Preheat the Pizzelle Press: Close lid and plug cord into a 120V AC wall outlet. The red light will go on to signal power. The green indicator light will go on when the unit is ready to use.

NOTE: The first time you use your Pizzelle Press, it may have a slight odor and may smoke a bit. This is normal and common to appliances with a nonstick surface.

2. When the green indicator light goes on, scoop ingredients onto bottom plates according to the recipes provided. Close the lid. The green light will go off.
3. Once the pizzelle are ready to be removed from the unit, the green light will illuminate once again. Baking time is determined by browning level. Choose a setting on the browning control dial. For golden crisp pizzelle, we recommend using setting #3 or #4.
4. Lift the top cover. Remove the pizzelle by loosening the edges with a heat-resistant plastic spatula. Never use metal utensils, as they may damage the nonstick coating.
5. Always disconnect the plug from the wall outlet, once cooking has been completed.

CLEANING AND MAINTENANCE

Once you have finished cooking, remove plug from electrical outlet. Leave top lid open so plates begin to cool. **Be certain plates have cooled completely before cleaning.**

Never take your Pizzelle Press apart for cleaning. Simply brush crumbs from grooves, and absorb any excess cooking oil by wiping with a dry cloth or paper towel.

You may clean the plates by wiping with a damp cloth to prevent staining and sticking from batter or oil buildup. If batter adheres to plates, simply pour a little cooking oil onto the cooked batter and let stand approximately 5 minutes, thus allowing batter to soften for easy removal.

DO NOT POUR OIL ONTO PIZZELLE PLATES WHEN PLUGGED IN.

To clean exterior, wipe with a soft, dry cloth. Never use an abrasive cleanser or harsh pad. NEVER IMMERSE CORD, PLUG OR UNIT IN WATER OR OTHER LIQUIDS.

Maintenance: Any other servicing should be performed by an authorized service representative.

TIPS & HINTS

Always allow the Cuisinart® Pizzelle Press to preheat completely before baking pizzelle.

Make certain that the green indicator light is lit before baking subsequent batches of pizzelle.

Be certain that the Pizzelle Press is completely clean before preheating. Crumbs and batter baked onto the press will cause sticking.

Use a small amount of vegetable oil or melted vegetable shortening applied with a heatproof pastry brush to lightly condition the press. Do not use butter or cooking sprays. Butter will burn or smoke when heated, and many cooking sprays contain lecithin, which can become “gummy” and sticky when heated on a nonstick cooking surface.

If you are using the Rolling Dowel to roll your pizzelle, roll them immediately upon removing them from the press. Remove one pizzelle at a

time, allowing the second to remain on the hot press (keep unit open) while rolling.

Hot pizzelle can be molded around the Rolling dowel provided or a small custard cup or ramekin to create a cup. Shaped pizzelle should be filled just before serving.

Lighter pizzelle are easier to roll/mold than darker pizzelle.

If pizzelle run over the edges of the mold, trim while warm with a sharp knife or kitchen scissors.

Allow pizzelle to cool completely on a wire rack before storing.

In a dry climate, store pizzelle in a shallow cookie jar or container with loose-fitting lid. Add a layer of paper towel between each cookie to absorb excess moisture. In a humid climate, store pizzelle in a tightly covered container.

Pizzelle can be frozen. Stack in small bundles with a sheet of paper towel between each cookie, wrap in plastic wrap, then place in a resealable food storage bag and squeeze out excess air.

If pizzelle become soft, arrange them in a single layer on a cookie sheet. Place in a 300°F oven for 3 to 5 minutes.

Many pizzelle batters may be prepared ahead, covered tightly and stored in the refrigerator for up to 24 hours before baking pizzelle.

“Center” the batter just a little behind the direct center of each patterned cookie grid, so that when the lid is closed it will push the batter forward to the center, making a more evenly rounded pizzelle.

When finished baking pizzelle, unplug unit and open to cool completely. Brush any residual crumbs from the press, paying particular attention to the pattern indentations, using a soft brush such as a new toothbrush, pastry brush (do not use a brush with any metal wire, such as a bottle brush), or cotton swab. Then wipe the unit with a dampened, soft cloth, such as a microfiber cloth (available in most kitchenware/gourmet stores), to remove all grease and crumbs. Allow unit to dry completely before storing.

About the Recipes:

Many pizzelle recipes can be mixed ahead of time, covered and refrigerated. Remove batter from refrigerator about 30 minutes before baking.

It is important to measure flour and other dry ingredients properly for best baking results. Use nested measuring cups of graduated sizes

— do not use measuring cups meant for liquid measurements. Stir flour before measuring, then spoon or scoop into the measuring cup and level with the straight edge of a spatula or table knife.

Nutritional information is based on number of servings indicated. If a recipe produces a range of servings, it is based on the highest serving yield for that particular recipe. If a recipe has a lower fat option, that is the one used for nutritional information.

RECIPES

CLASSIC PIZZELLE

Our basic pizzelle recipe is flavored with pure vanilla extract. You may vary the flavor by using other extracts such as anise, almond or lemon.

Makes 28 pizzelle

- 1¾ cups unbleached, all-purpose flour
- 2 teaspoons baking powder
- 3 large eggs
- ¾ cup granulated sugar
- 8 tablespoons (1 stick) unsalted butter, melted and cooled to room temperature
- 1 teaspoon pure vanilla extract

1. Put the flour and baking powder in a small bowl and whisk to combine; reserve.
2. Put the eggs and sugar in a medium bowl. Using a hand mixer, beat until thickened. While mixing on low, gradually add the melted butter and vanilla and mix until combined, about 15 seconds. Add the dry ingredients and mix until just combined, about 10 to 15 seconds; do not overmix.

(Alternately, this can be done by hand with a whisk – be sure there are no lumps in the batter.)

3. Preheat the Pizzelle Press in the closed position with the browning control adjustment set to desired doneness.
4. Once the green indicator light illuminates, use the measuring scoop to dollop batter onto the center of each pizzelle circle. Close cover and lock to begin the cooking time. The green indicator light will turn off and re-illuminate when pizzelle are ready. Use silicone-tipped tongs to remove the pizzelle and carefully transfer to a flat cooling rack. Repeat with remaining batter.

NOTE: This recipe is perfect for making cannoli shells: They have to be formed immediately after removing from the plates, so be quick. Use the included rolling dowel to form into a cylindrical shape, like a tunnel. Allow to rest, seam side down, until set and crispy.

Nutritional information per pizzelle:

Calories 82 (40% from fat) • carb. 11g • pro. 1g • fat 4g
sat. fat 2g • chol. 29mg • sod. 42mg • calc. 9mg • fiber 0g

HAZELNUT PIZZELLE

For a variation, substitute the hazelnuts with pecans, walnuts or pistachios. For Chocolate Marble Nut Pizzelle, add 2 ounces very finely chopped bittersweet or semisweet chocolate to the batter.

Makes 28 pizzelle

- 1¾ cups unbleached, all-purpose flour
- ½ cup finely ground, blanched hazelnuts (2 ounces)*
- 2 teaspoons baking powder
- 3 large eggs
- ¾ cup granulated sugar
- 8 tablespoons (1 stick) unsalted butter, melted and cooled to room temperature
- 1 tablespoon hazelnut liqueur
- 2 teaspoons pure vanilla extract

1. Put the flour, ground hazelnuts and baking powder into a small bowl and whisk to combine; reserve.
2. Put the eggs and sugar into a medium bowl. Using a hand mixer, mix until thickened. While mixing on low, gradually add the melted butter hazelnut liqueur and vanilla extract and mix until combined, about 15 seconds. Add the flour mixture and blend until just combined, about 10 to 15 seconds; do not overmix. (Alternately, this can be done by hand with a whisk – be sure there are no lumps in the batter.)
3. Preheat the Pizzelle Press in the closed position with the browning control adjustment set to your desired doneness.
4. Once the green indicator light illuminates, use the measuring scoop to dollop batter onto the center of each pizzelle circle. Close cover and lock to begin the cooking time. The green indicator light will turn off and re-illuminate when pizzelle are ready. Use silicone-tipped tongs to remove the pizzelle and carefully transfer to a flat cooling rack. Repeat with remaining batter.

*Grind nuts as finely as possible without turning into nut butter. This can be done easily in a Cuisinart® Food Processor or Mini-Prep® Plus Chopper/Grinder. You may wish to add a tablespoon of the sugar from the recipe to the nuts when chopping. If it doesn't seem fine enough, then use a fine mesh strainer to sift before mixing with other ingredients.

Nutritional information per pizzelle:

Calories 93 (44% from fat) • carb. 11g • pro. 2g • fat 5g
sat. fat 3g • chol. 29mg • sod. 42mg • calc. 10mg • fiber 0g

CANNOLI FILLING

Any of the included pizzelle recipes can be formed into cannoli shells using the included rolling dowel. After forming the shells, use this recipe to fill them using a pastry bag. This filling may also be served as a dip with broken up pizzelle.

Makes about 5 cups (enough to fill about 32 cannoli)

- 3 pounds whole-milk ricotta, drained overnight in a strainer/colander lined with paper towels
- ¾ cup confectioners' sugar, sifted
- Pinch kosher salt
- 2 teaspoons pure vanilla extract
- ½ teaspoon ground cinnamon
- 1 cup mini chocolate chips

In a large bowl, whisk together the drained ricotta, sugar, salt, vanilla extract and cinnamon. When smooth, fold in the chocolate chips. Refrigerate until ready to use.

Nutritional information per serving (2½ tablespoons):

Calories 127 (54% from fat) • carb. 9g • pro. 5g • fat 8g
sat. fat 5g • chol. 19mg • sod. 51mg • calc. 145mg • fiber 0g

PARMESAN AND BLACK PEPPERCORN PIZZELLE WITH TOMATO COMPOTE

These pizzelle may be served as a savory appetizer or as an accompaniment to a meal.

Makes about ¾ cups of sauce and 10 to 12 pizzelle

Sauce:

- 2 tablespoons olive oil
- 12 ounces heirloom cherry tomatoes
- 1 garlic clove, smashed
- 10 basil leaves, thinly sliced
- ¼ teaspoon kosher salt

Pizzelle:

- 1 cup unbleached, all-purpose flour
- ½ cup grated or shredded Parmesan cheese
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon kosher salt
- ¼ cup olive oil
- ¼ cup water
- Parmesan shavings, for garnish
- Small basil leaves, for garnish

1. Make the sauce: Put the oil in a medium saucepan over medium-high heat. Once hot, add the cherry tomatoes and cook until blistering and just starting to burst. Use a wooden spoon to smash them and reduce heat to medium. Simmer, stirring occasionally, until thickened, about 20 minutes. During the last minute of cooking, add the smashed garlic, thinly sliced basil and salt. Remove from heat and reserve.
2. Make the pizzelle: Put the flour, cheese, pepper and salt in a large bowl and stir to combine. Use a hand mixer to add the oil and water. The mixture should resemble large clumps.
3. Preheat the Pizzelle Press in the closed position with the browning control adjustment set to the darkest setting.
4. Once the green indicator light illuminates, use the measuring scoop to dollop batter onto the center of each pizzelle circle. Close cover and lock to begin the cooking time. The green indicator light will turn off and re-illuminate when pizzelle are ready. Use silicone-tipped tongs to remove the pizzelle and carefully transfer to a flat cooling rack. Repeat with remaining batter.
5. To serve, spoon an even amount of sauce on each pizzelle and garnish with a Parmesan shaving and small basil leaf. For optimal crispiness, serve immediately.

Nutritional information per pizzelle with sauce (about 1 tablespoon):

Calories 98 (50% from fat) • carb. 8g • pro. 1g • fat 7g
sat. fat 1g • chol. 0mg • sod. 96mg • calc. 9mg • fiber 0g

SWEET CHOCOLATE PIZZELLE

A more decadent take on the classic, these are great when served with fresh fruit or ice cream.

Makes about 28 pizzelle

- 1 $\frac{2}{3}$ cups unbleached, all-purpose flour
- $\frac{1}{4}$ cup unsweetened cocoa powder
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon kosher salt
- 3 large eggs
- 1 cup granulated sugar
- 8 tablespoons (1 stick) unsalted butter, melted and cooled to room temperature
- 1 teaspoon pure vanilla extract
- Vegetable oil, for brushing plates

1. Put the flour, cocoa, baking powder and salt into a small bowl and whisk to combine; reserve.
2. Put the eggs and sugar into a medium bowl. Using a hand mixer, mix until thickened. While mixing on low, gradually add the melted butter and vanilla and mix until combined, about 15 seconds. Add the dry ingredients and mix until just combined, about 10 to 15 seconds; do not overmix. (Alternately, this can be done by hand with a whisk – be sure there are no lumps in the batter.)
3. Preheat the Pizzelle Press in the closed position with the browning control adjustment set to desired doneness.
4. Once the green indicator light illuminates, use the measuring scoop to dollop batter onto the center of each pizzelle circle. Close cover and lock to begin the cooking time. The green indicator light will turn off and re-illuminate when pizzelle are ready. Use silicone-tipped tongs to remove the pizzelle and carefully transfer to a flat cooling rack. Repeat with remaining batter.

Nutritional information per pizzelle:

Calories 108 (47% from fat) • carb. 13g • pro. 2g • fat 6g
sat. fat 3g • chol. 29mg • sod. 62mg • calc. 9mg • fiber 0g

LIMITED THREE-YEAR WARRANTY

(U.S. and Canada only)

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Pizzelle Press that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Pizzelle Press will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase. We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Pizzelle Press should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Consumer Service Representatives, or send the defective product to Consumer Service at Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order made payable to Cuisinart (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of

the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

**BEFORE RETURNING YOUR
CUISINART PRODUCT**

If you are experiencing problems with your Cuisinart product, we suggest that you call our Cuisinart Service Center at 1-800-726-0190 before returning the product for service. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Your Cuisinart® Pizzelle Press has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as by use with accessories, replacement

parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions 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.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

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