



## DOUBLE WAFFLE BOWL MAKER

### User Guide

Item: 749159

*Recipes  
Inside!*



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Thank you for purchasing a Ginny’s Brand Double Waffle Bowl Maker. You’ll be the envy of the neighborhood for the awesome sundaes you’ll serve in these delicious waffle bowls! See our recipes in the back for other ideas too — from tarts to breakfast bowls. Enjoy!

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# IMPORTANT SAFEGUARDS

## **READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!**

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We do not recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.

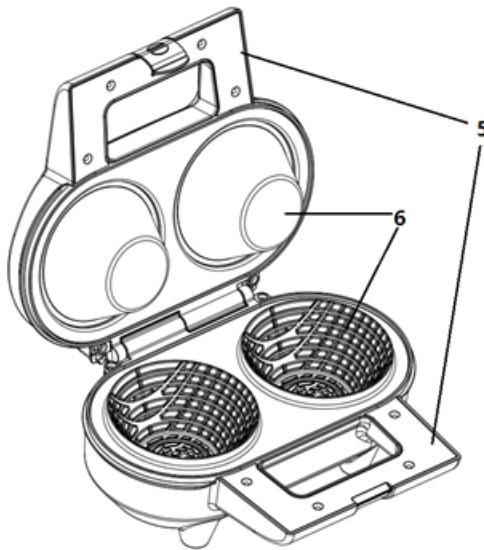
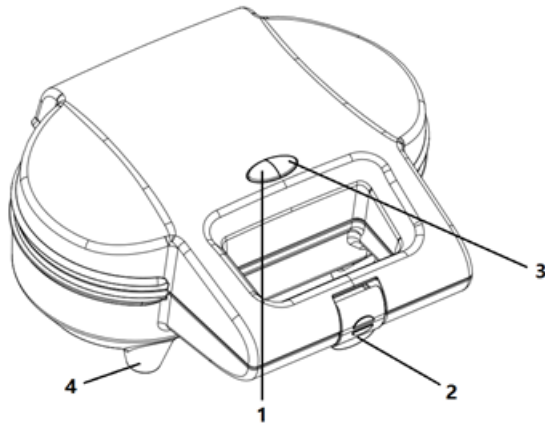
# ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug should be attached to the appliance before connecting to an electrical outlet. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

## SPECIFICATIONS

POWER RATING	120 V, 60 Hz, 550 W
CORD LENGTH	24"
DIMENSIONS	10" x 9" x 5"
MODEL	SM-1014WB

# GET TO KNOW YOUR APPLIANCE



1. Power Light (Red)
2. Locking Latch
3. Ready Light (Green)
4. Nonskid Feet (2)
5. Top and Bottom Handles
6. Top and Bottom Waffle Bowl Molds

# HOW TO OPERATE

**Note:** Before first use, close the cover, plug into an outlet, and preheat the waffle bowl maker for about 10 minutes. You may notice a little smoke — this is normal. Unplug, let the appliance cool completely, then “season” the top and bottom molds with vegetable oil. Rub off any excess with a paper towel.

1. Close the cover and plug into an outlet. The red light will turn on, indicating that the appliance is on and preheating.
2. In approximately 3- 5 minutes, the green light will illuminate. This means the appliance is heated and ready for cooking. Add the ingredients, per your recipe, to the bowl molds.
3. The green light will cycle on and off during the cooking process, indicating that the correct temperature is being maintained.
4. When the time has elapsed per your recipe, open the cover and carefully remove the cooked bowl with a wooden or plastic spatula and an oven mitt.
5. When finished, unplug the appliance.

# CLEANING & CARE

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Do not use abrasive brushes or pads, or harsh cleaning solutions.
4. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
5. Wipe the bowl molds (top and bottom) and exterior with a damp cloth.
6. Do not immerse any electrical appliance, its cord, or its plug, into water.
7. Ensure all parts are dried thoroughly before using this appliance.

## Waffle Bowls

The best ice cream sundaes come in edible bowls. Fill your bowl with your favorite ice cream and toppings. Sprinkles, nuts and whipped cream are optional!

2 eggs

½ c. maple syrup

⅓ c. butter, melted

2 t. vanilla extract

1 ½ c. flour

1 t. baking powder

1. Preheat the waffle bowl maker.
2. With a mixer, beat the eggs, maple syrup, butter, and vanilla extract until well-combined.
3. In a small bowl, mix together the flour and baking powder. Add to the wet ingredients and mix. The batter should be sticky and fairly thick. If it's runny, add just a little more flour.
4. The waffle bowl maker is preheated when the green ready light comes on (about 5 minutes). Put 1 heaping T. into each of the 2 bowl molds. Close the cover and latch.
5. Cook for 3 minutes or until the waffle bowls are golden brown. Carefully remove the waffle bowls with a plastic spatula.

Makes 12 waffle bowls

## Breakfast Bowls

- |                         |                        |
|-------------------------|------------------------|
| 2 small tortillas       | ¼ c. cheddar, shredded |
| 3-5 oz. sausage, cooked | 2 T. salsa             |
| 4 eggs, scrambled       |                        |

1. Preheat the waffle bowl maker.
2. Fold the tortillas into the waffle bowl molds. Close the cover, latch and cook for 3 minutes.
3. Carefully remove the tortilla bowls with a plastic spatula.
4. Fill the bowls with the eggs, sausage, cheese and salsa.

Serves 2

## Lemon Berry Tarts

- |                                  |               |
|----------------------------------|---------------|
| 1 premade, flat pie crust        | 1 c. berries  |
| 1 can (20 oz.) lemon pie filling | whipped cream |

1. Preheat the waffle bowl maker.
2. Roll out the pie crust and use a glass or cup to cut 8 circles (about 3 ½" diameter each).
3. Press a circle of dough down into each waffle bowl mold (the dough will not come all the way up the sides of the molds, but will make little cups).
4. Close the cover and latch. Cook for 3 minutes or until the pie crust is golden brown.
5. Carefully remove the pie crusts with a plastic spatula. Repeat steps 2 & 3 with remaining dough circles.
6. Spoon in the lemon pie filling into the tiny pie crusts and top each with a few berries and whipped cream.

Serves 8



## *Chili Bowls*

- 4 small tortillas
- 6 oz. chorizo
- 2 cans (10 oz.) diced tomatoes with green chilies, drained
- 1 can (15 oz.) black beans, rinsed and drained
- ½ c. corn
- ¼ t. ground cumin
- ¼ c. onion, diced
- ½ c. cheddar cheese, shredded
- 2 T. sour cream

1. Preheat the waffle bowl maker.
2. Fold the tortillas into the waffle bowl molds. Close the cover, latch and cook for 3 minutes.
3. Carefully remove the tortilla bowls with a plastic spatula. Repeat steps 2 & 3 with remaining 2 tortillas.
4. In a medium pan on the stovetop, cook the chorizo and drain on paper towels. Put the tomatoes, beans, corn, cumin and onion into the pan and heat until bubbly. Add the chorizo back in and stir to mix well.
5. Spoon chili mixture into tortilla bowls and top with cheese and sour cream.

Serves 4

## *Caramel Apple Tarts*

1 premade, flat pie crust

caramel topping

1 can (20 oz.) apple pie filling

ice cream or whipped cream

1. Preheat the waffle bowl maker.
2. Roll out the pie crust and use a glass or cup to cut 8 circles (about 3 ½" diameter each).
3. Press a circle of dough down into each waffle bowl mold (the dough will not come all the way up the sides of the molds, but will make little cups).
4. Close the cover and latch. Cook for 3 minutes or until the pie crust is golden brown.
5. Carefully remove the pie crusts with a plastic spatula. Repeat steps 2 & 3 with remaining dough circles.
6. Spoon the apple pie filling into the tiny pie crusts and drizzle with caramel topping. Serve with ice cream or whipped cream.

Serves 8



# WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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