

Warranty

Your Palmer Electric Appliance is guaranteed for ten full years to be free of defective workmanship or materials. C. Palmer Manufacturing will repair your appliance FREE OF CHARGE if defective, when returned to our West Newton plant. This warranty does not apply to appliances that have been damaged by submerging in water or storing in a damp place. Does not include plastic feet and handles

If your Electric Appliance requires repair within the terms of this warranty, send the complete unit to C. Palmer Mfg., West Newton, Pa. 15089. Clearly indicated the problem to be corrected. Please include \$10.00 for postage and handling.

C. Palmer Manufacturing

5 Palmer Road, West Newton, PA 15089

Favorite Recipes

and Instructions for
Palmer Electric
Appliances



Pizzelles
Belgian Cookies
and Waffles
also
Mountain Pies
Noodle Dough
Meat and
Cheese Fillings
and more

C. Palmer Manufacturing, Inc.

5 Palmer Road, West Newton, PA 15089

SAVE THIS BOOKLET IT CONTAINS YOUR GUARANTEE

BELGIAN WAFFLES

Made with Palmer Electric Belgian Iron
Model #1110 – thin cookie
Model #1120 – medium cookie
Model #1130 – thick cookie

1/2 lb. butter	pinch salt
1/4 cup margarine (1 stick)	1 oz. whiskey
6 eggs	1 oz. vanilla
(Approx. 1 cup flour for each egg (6 cups flour))	1 oz. rum extract
1 lb. brown sugar	1 cup white sugar

Cream butter, margarine and sugar, add eggs. Mix until smooth. Add flavorings. Add flour a little at a time until you have a batter that resembles a drop cookie batter. Spoon batter onto the preheated Belgian waffle iron. Allow to cook approximately 1 minute. Use fork to remove and allow to cool on wire racks or towels.

WAFFLES – BREAKFAST TYPE

Made with Model #1300T or 1130 Palmer Electric Multi-Purpose Iron

2 eggs	1 tsp. baking soda
2 cups buttermilk	1/2 tsp. salt
2 cups flour	1/4 cup plus 2 tbl. shortening
2 tsp. baking powder	

Preheat waffle iron. Beat eggs, add remaining ingredients mix with rotary beater until smooth. Pour batter onto hot waffle iron. Bake approximately 2 minutes or until steaming stops.

WAFFLES

The All-American Delight

2 cups biscuit mix
2 tbs. melted shortening or oil
1 1/2 cups milk
1 egg
2 tbs. sugar (optional)

Thoroughly combine all ingredients in large bowl. Pour about 1/4 cup batter for each waffle. Bake until steaming stops. Serve with hot maple syrup. Makes 12 waffles.

RAVIOLI CHEESE FILLING

Use Palmer Model #10L or 12R Ravioli Maker

3 lb. ricotta
3 eggs
1 tbl. chopped parsley
1/2 cup grated parmesan cheese
salt to taste

Mix all ingredients together. Makes enough filling for approximately 8 doz. ravioli.

Palmer Thick Belgian Cookie Iron



Model No. 1130

This model is designed to make thick Belgian cookies – a true delight for the person who enjoys a little thicker and not as delicate a cookie as our model 1120 iron.

Palmer Waffle Iron



Model No. 1300T - Non-Stick

This very popular waffle iron makes two round waffles. A favorite for those who enjoy American-type waffles.

SCANDINAVIAN KRUMCAKE

Made with Model #1000 Palmer Electric Pizzelle Iron

3 eggs, well beaten
1/2 cup sugar
6 tbs. melted butter or margarine
1/2 tsp. each lemon extract and ground cardamon
2/3 cup flour

Beat all ingredients until smooth. Bake as directed for pizzelles. While hot, shape into cone or roll into cylinder.

ICE CREAM CUPS

Place a hot pizzelle or Belgian waffle in a tea cup or small bowl to shape. Remove when cool. Just before serving, fill with ice cream. Add topping if desired.

CHINESE ALMOND COOKIES

Made with Model #1000 Palmer Electric Pizzelle Iron

3 eggs
3/4 cup sugar
3/4 cup butter or margarine
1 tsp. almond extract
3 cups sifted flour
1/2 tsp. salt
1/3 cup ground or finely chopped almonds.

Beat eggs. Add sugar, melted butter or margarine, and almond extract. Beat well. Beat in remaining ingredients. Drop by spoonfuls onto preheated grid. Bake as directed for pizzelles.

FRENCH GAUFRETTE

Made with Model #1110, 1120 or 1130 Palmer Electric Belgian Iron

The perfect ice cream sandwich
1 cup whipping cream
1 cup flour
1 egg
1/2 cup margarine (1 stick)
3/4 cup powdered sugar
1/2 tsp. salt

Beat cream just until it begins to thicken. Blend in remaining ingredients. Bake as directed for pizzelles. To make homemade ice cream sandwiches, place a generous slice of ice cream between two cookies.

Palmer Thin French Belgian Cookie Iron



Model No. 1110

This iron is designed to make a thin, crisp French Belgian cookie – a true delight for the person who desires a delicate crisp cookie.

Palmer Medium French Belgian Cookie Iron



Model No. 1120

This iron is designed to make a perfect medium French Belgian cookie (not too thick or too thin) for a person who likes a cookie with a hearty flavor.

IMPORTANT SAFEGUARDS

When using electric appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs or any portion of the appliance in water or other liquid.
4. Close supervision is necessary if any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
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 authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let 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. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use appliances for other than its intended household use.

SAVE THESE INSTRUCTIONS

IMPORTANT

**DO NOT SUBMERGE
IN WATER**

**Always preheat for a minimum of
15 minutes before using. Store in
DRY PLACE when not in use.**

CARE AND USE OF ELECTRIC APPLIANCES

1. Plug electric cord into 110-volt house power and wait approximately 15 minutes for iron to heat.
2. Grease upper and lower grid surfaces. Use Vegetable Shortening.
3. Load light batter using a spoon. Heavy batter should be rolled into balls and positioned on grids.
4. Cook first two pizzelles and discard. Approximate cooking time is 30 seconds.
5. When finished with iron wipe clean with a paper towel. **NEVER IMMERGE UNIT IN WATER.**

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

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

If an extension cord is used, 1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, 2) the longer cord should be arranged so they will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.