

# Hamilton Beach® Breakfast Master™ Meal Maker



**Product Name/MSRP:**

Hamilton Beach® Breakfast Master™ Meal Maker (26046)  
MSRP: \$49.99

**Availability**  
August 2012

**Toll-Free Number and Web Site**  
800-851-8900; [www.hamiltonbeach.com](http://www.hamiltonbeach.com)

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Go to [www.hamiltonbeach.com](http://www.hamiltonbeach.com) and click "press room."  
Images of Hamilton Beach® products online at  
<http://www.hbps-imagebank.com>



## Good Thinking® Features

**Your Favorite Breakfast Foods in an Innovative Design** – 2 sets of plates allow you to cook a variety of breakfast foods. Scoop and pour the perfect amount of batter with included measuring cup for mess-free waffles. Or easily prepare bacon, sausage or hash browns with the skillet. Because the Hamilton Beach® Breakfast Master™ Meal Maker heats from both the top and bottom, cooking time is reduced.

**Adjustable Temperature** – Temperature dial gives you greater control over cooking, allowing you to prepare an assortment of foods.

**Easy to Clean** – Nonstick, PFOA-free cooking surfaces are dishwasher safe. Overflow channel on waffle grids keeps excess batter from spilling; pour spout on the skillet makes grease drainage easy.

## Cinnamon-Raisin Waffles

**Ingredients:**

Serves: 4  
1 cup flour  
2 tablespoons packed brown sugar  
2 teaspoons baking powder  
1/4 teaspoon salt  
1 teaspoon cinnamon  
1 egg  
1 cup milk  
2 tablespoons oil  
1/3 cup raisins

**Directions:**

1. In a small bowl, whisk together the flour, sugar, baking powder, salt, and cinnamon.
2. In a large bowl, whisk together the egg, milk, and oil.
3. Add the flour mixture to the milk mixture. Stir until the batter is just combined.
4. Stir in the raisins.
5. Scoop batter with premeasured cup and pour onto preheated waffle grid.

