

Our Favourite Jaffles Recipes

FREE CAMPING®
AUSTRALIA



These are our favourite jaffles recipes and suggestions for different fillings. When you buy a jaffle iron, you can buy a single or a double one. We recommend choosing the double iron unless you are only cooking for one. For a family, having two double sized ones makes cooking the meal much quicker!

Cooking your Jaffles

Butter two slices of bread for each jaffle. Place one slice of bread into the deeper pocket of the jaffle iron then add your fillings, cover with the second slice of bread (butter side up), close the jaffle iron and place directly onto warm coals. Cook for about 3 to 5 minutes, then turn the iron over and cook the other side for 3 to 5 minutes. Don't worry that the edges get burnt, use a knife to slice these off before serving the cooked jaffle.

Jaffles Recipes - Fillings

You can make very simple jaffles with jam or honey fillings, or you can get very creative. Here are some of our favourites-

- Ham, cheese, tomato and onion.
- Baked beans.
- Egg.
- Cooked bacon, cheese and egg.
- Steak and kidney from a can.

Try these or anything else that you would put in a toasted sandwich - you're guaranteed to enjoy them!

Cooking Hint

To avoid getting burnt by the campfire, use your shovel to drag a few coals out beside the fire and cook your jaffles on these. As the coals cool down, replace them with warmer ones (or you'll be waiting a long time for your jaffles to cook!)

Once you have the knack of cooking delicious jaffles, you're bound to find your own favourites, why not send us your best or most unusual jaffles recipes and you might see them listed here one day!

© Copyright 2013
Free Camping Australia®
ABN 64 092 532 897
www.free-camping-australia.com.au