

Briess Honey Graham Crackers

InnoSweet™ reduces 'added sugars' on the label while adding 'whole grains'



Ingredients	Volume	Grams	Percent
White Whole Wheat Flour	1 1/2 cup	170	22.4
Insta Grains® Malted Wheat Flour	1/2 cup	100	13.2
Unbleached All-Purpose Flour	1 cup	120	15.8
Baking powder	1/2 tsp	3	0.4
Margarine (softened)	1/2 cup	109	14.3
Brown Sugar (packed)	1/4 cup	53	7
InnoSweet™ Sprouted Whole Wheat Powder	1/4 cup	50	6.6
BriesSweet™			
White Grain Sorghum Extract 60DE	1/3 cup	35	4.6
Vanilla Extract	1 tsp	5	0.7
Milk	1/2 cup	115	15.1



Method

1. Sift together the whole wheat flour, all purpose flour, baking powder and set aside.
2. In a medium bowl, cream together the margarine, brown sugar, InnoSweet™ and BriesSweet™ until light and fluffy.
3. Stir in sifted ingredients alternating with milk and vanilla.
4. Cover dough and refrigerate for at least one hour.
5. Preheat oven to 350° F.
6. Divide the chilled dough into quarters.
7. On a well floured surface, roll the dough out one quarter at a time into 5x15 inch rectangles. Cut each rectangle into smaller rectangles using a knife.
8. Place rectangles onto an ungreased cookie sheets. Make a line down the center of the rectangles and prick with fork.
9. Bake in a preheated oven 13 to 15 minutes.
10. Remove from baking sheets and cool on wire racks.

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