

Reduced Sugar Deep Espresso Brownies

Natural color adjustment with whole grain, specialty malt flour



Ingredients	Volume	Grams	Percent
Brown Sugar (packed)	1 cup	220	25.1
InnoSweet™ Sprouted Whole Wheat Powder	1/2 cup	100	11.4
Eggs	3 large	150	17.1
Butter	3/4 cup	170	19.4
All Purpose Flour	1/2 cup	75	8.6
BriesSpecialty™ Malted Barley Flour D350	1/4 cup	30	3.4
Baking Powder	3/4 tsp	4.5	0.5
Salt	1/4 tsp	1.1	0.1
Semi-Sweet Chocolate Chips	3/4 cup	125	14.3

Method

1. Preheat oven to 350° F.
2. Prepare 9-inch pan, lightly grease and flour.
3. Cream butter and brown sugar.
4. Add eggs, vanilla and beat until well blended.
5. In separate bowl whisk together flour, InnoSweet™, BriesSpecialty™, baking powder and salt.
6. Combing dry ingredients to butter mixture until smooth.
7. Fold in semi sweet chips.
8. Pour batter into pan.
9. Bake for 30 minutes.
10. Cool, cut and serve with powder sugar topping if desired.



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