

Chocolate Malt Cake

Reduce 'added sugars' by 25% with InnoSweet™ Whole Wheat Powder

Ingredients	Volume	Grams	Percent
All-Purpose Flour	2-1/4 cups	282	17.4
Sugar	1 cup	201	12.4
InnoSweet™ Sprouted Whole Wheat Powder	1/4 cup	50	3.1
Cocoa Powder	1/2 cup	60	3.7
BriesSpecialty™ Malted Barley Flour D350	1/4 cup	40	2.5
Baking Soda	1-1/2 tsp	12	0.7
Baking Powder	1 tsp	4	0.2
Salt	1/2 tsp	4	0.2
Milk (whole)	1 cup	245	15.1
Briess® Malted Milk Powder	1 cup	125	7.7
Vegetable Oil	1 cup	200	12.4
Eggs	3 large	165	10.2
Sour Cream	1 cup	226	14
Vanilla	1 tsp	4	0.2
Frosting Ingredients	Volume	Grams	Percent
Butter (softened)	1/2 cup	113	13.4
Cream Cheese	8 oz.	225	26.7
Confectioners Sugar	3-1/2 cups	435	51.5
Briess® Malted Milk Powder	1/2 cup	63	7.5
Vanilla	2 tsp	8	0.9

Method

1. Preheat oven to 350°F. Prepare three 9-inch layer cake pans. Lightly grease pans with shortening and dust with flour.
2. In a large bowl combine flour, sugar, InnoSweet™, cocoa powder, BriesSpecialty™ flour, baking soda, baking powder and salt. Sift together and set aside.
3. In a small bowl, combine milk, malted milk powder, stir until dissolved. Add milk mixture, vegetable oil, and eggs to flour mixture beat until smooth. Add sour cream and vanilla, beat just till combined (do not over beat).
4. Spoon batter evenly between the three prepared pans. Bake 20-25 minutes until toothpick comes out clean. Remove from oven and cool on wire rack 10 minutes then remove from pans and cool completely before frosting.

Frosting Method

1. In large bowl beat butter, cream cheese and malted milk powder until creamy.
2. Add confectioners' sugar 1/2 cup at a time (check consistency as you may need, more or less than recipe calls for). Add vanilla and beat until consistency you desire.

