

Chocolate Malt Pan Donuts

Reduce cocoa 50% with Briess specialty malted barley flour

Ingredients	Volume	Grams	Percent
Unsweetened Cocoa Powder	1/3 cup	30	2.9
BriessSpecialty™ Malted Barley Flour D350	1/3 cup	50	4.8
All Purpose Flour	1-3/4 cup	300	28.6
Light Brown Sugar (packed)	1 cup	190	18.1
Baking Powder	1 tsp	5	0.5
Briess® Malted Milk Powder	1/4 cups	35	3.3
Salt	3/4 tsp	6	0.6
Baking Soda	1 tsp	6	0.6
Eggs	2 large	90	8.6
Milk	3/4 cup	180	17.2
Buttermilk	1/4 cup	75	7.2
Vanilla	2 tsp	8	0.8
Cider Vinegar	2 tsp	8	0.8
Vegetable oil	1/3 cup	65	6.2



Method

1. Preheat oven to 350°F.
2. Lightly grease mini Bundt or donut pans.
3. In large bowl, whisk together dry ingredients.
4. In medium bowl, whisk together liquid ingredients.
5. Add wet ingredients to dry and beat batter just enough that everything is well combined. Do not overmix.
6. Spoon batter in pans to ¾ full.
7. Bake 12 to 15 minutes.
8. Cool on rack and remove from pans shortly after.
9. Cool completely then drizzle with malt glaze.