

# Cinnamon Breakfast Bread

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

<b>Ingredients</b>	<b>Volume</b>	<b>Grams</b>	<b>Percent</b>
All-Purpose Flour	2 cups	285	30.7
Sugar	3/4 cup	164	17.7
<b>InnoSweet™ Sprouted Whole Wheat Powder</b>	<b>1/4 cup</b>	<b>44</b>	<b>4.7</b>
Buttermilk	1 cup	224	24.2
Baking Powder	2 tsp	7	0.8
Cinnamon	1-1/2 tsp	3	0.3
Baking Soda	1/2 tsp	2	0.2
Salt	1 tsp	6	.6
Vegetable Oil	1/4 cup	50	5.4
Eggs	2 large	100	10.8
Vanilla	2 tsp	7	0.8

<b>Topping</b>	<b>Volume</b>	<b>Grams</b>	<b>Percent</b>
Sugar	1-1/2 tbsp	16	1.7
<b>InnoSweet™ Sprouted Whole Wheat Powder</b>	<b>1/2 tbsp</b>	<b>4</b>	<b>.4</b>
Butter	2 tsp	12	1.3
Cinnamon	1 tsp	3	.3

## Method

1. Preheat oven to 350° F. Grease one 9X5 loaf pan or 3 mini loaf pans.
2. Blend all ingredients except for topping in large bowl and beat on medium speed for 3 minutes.
3. Pour into prepared pans and smooth tops.
4. Combine topping ingredients until crumbly and sprinkle across top of loaf batter.
5. With a knife swirl topping into batter to create a marble effect.
6. Bake 40-50 minutes. Test with toothpick when inserted comes out clean.
7. Remove from oven cool on rack 10 minutes, remove from pans.



**Briess Malt & Ingredients Co.**

625 South Irish Road  
Chilton, WI 53014

[www.Briess.com](http://www.Briess.com)

[info@briess.com](mailto:info@briess.com)

920.849.7711