

Doggie Bagels

Natural malt and sprouted ingredients make a healthy and palatable treat

Ingredients	Volume	Grams	Percent
Whole Wheat Flour	1/2 cup	85	15.3
Insta Grains® Malted Wheat Flour	1/2 cup	60	10.8
Unbleached All-Purpose Flour	3/4 cup	100	18
BriesSpecialty™ Malted Barley Flour S040	1/4 cup	35	6.3
InnoSweet™ Sprouted Whole Wheat Powder	1 tbsp	8	1.4
Dry Instant Yeast	2 1/4 tsp	7.5	1.4
Chicken Broth	1 cup	240	43.2
BriesSweet(t)			
White Grain Sorghum Extract 45DE	1 tbsp	20	3.6

Method

1. Combine wheat flour, Insta Grains® Malted Wheat Flour, InnoSweet™ and yeast with broth.
2. Add BriesSweet™ and beat for 3 minutes.
3. Combine all purpose flour and BriesSpecialty™ S040, sift to get a homogenous mix.
4. Gradually add flour mixture to broth mixture.
5. Knead until smooth and moist (dough will damp and soft but not sticky).
6. Cover dough and let rest for 5-10 minutes.
7. Divide dough into 15-20 pieces or more if you prefer smaller treats.
8. Roll each piece into a ball and punch hole in center, stretch hole to form bagel shape. Alternately, form into the shape of your choice.
9. Preheat oven to 375°F.
10. Place on parchment lined baking sheet, cover and rest for 15-20 minutes.
11. Bake for 25 minutes.
12. Turn off oven and let treats cool in oven.
13. Store in air tight container and give your best friend a healthy treat now and again!



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