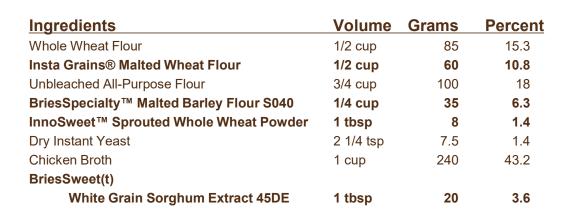
Doggie Bagels

Natural malt and sprouted ingredients make a healthy and palatable treat



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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