

InnoSweet™ Pound Cake

Reduce 'added sugars' by 50% with InnoSweet™ Sprouted Whole Wheat Powder



Ingredients	Volume	Grams	Percent	Bakers Percent
Butter	1/2 cup	113	12.3	53.8
Sugar	3/4 cup	155	16.9	73.8
InnoSweet™ Sprouted Whole Wheat Powder	1 cup	155	16.9	73.8
Sour Cream	1/2 cup	122	13.3	58.1
Eggs	3 large	158	17.2	75.2
Flour	1-1/2 cups	210	22.9	100
Baking Soda	1/4 tsp	1.75	0.2	0.8
Vanilla	1/2 tsp	2.5	0.3	1.2

Method

1. Preheat oven to 350° F.
2. Grease and flour loaf pan.
3. In large mixing bowl cream butter and sugar until light and fluffy.
4. Add sour cream and mix well.
5. Sift together flour, baking soda, InnoSweet™.
6. Add flour mixture slowly to cream mixture while alternating eggs between dry mixture additions. Beating well after each addition.
7. Add vanilla and mix until incorporated.
8. Pour into prepared loaf pan and tap to remove all air bubbles.
9. Bake 35 minutes. Remove cover with foil bake an additional 30 minutes or until toothpick comes out clean in center.
10. Cool 10 minutes and remove from pan.
11. Cool completely before stored.



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