

Malt Glaze

Add flavor and subtle color with naturally sweet malt ingredients

Ingredients

	Volume	Grams
Butter, Softened	2 tbsp.	30
Powdered Sugar	2 3/4 cup	187
Milk or Light Cream	3 – 6 tbsp.	46-61
Vanilla Extract	1 tsp	13
CBW® Sparkling Amber Dry or Briess Malted Milk Powder	3/4 cup	51

Method

1. In large bowl, cream butter until fluffy.
2. Gradually add powder sugar and either CBW® Sparkling Amber or Malted Milk Powder, beating after each addition.
3. Add vanilla.
4. Add cream or milk a tablespoon at a time until desired spreading consistency.



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