

Malt Swirl Cookie

Natural color adjustment with whole grain, specialty malt flour

Ingredients	Volume	Grams	Percent	Bakers Percent
Butter (softened)	2/3 cup	155	23.4	64.6
Sugar	3/4 cup	153	23.1	63.8
Baking Powder	1 tsp	3.5	0.5	1.5
Salt	1/4 tsp	.75	0.1	0.3
Egg	1 large	55	8.3	22.9
Milk	1 tbsp	12.5	1.9	5.2
Vanilla	1 tsp	3	0.5	1.3
All-Purpose Flour	1-3/4 cup	240	36.2	100
BriesSpecialty™ Malted Barley Flour S040	1/4 cup	40	6	16.7

Ingredients (Light Swirl)	Volume	Grams	Percent	Bakers Percent
Butter (softened)	2/3 cup	155	23.4	64.6
Sugar	3/4 cup	153	23.1	63.8
Baking Powder	1 tsp	3.5	0.5	1.5
Salt	1/4 tsp	.75	0.1	0.3
Egg	1 large	55	8.3	22.9
Milk	1 tbsp	12.5	1.9	5.2
Vanilla	1 tsp	3	0.5	1.3
All-Purpose Flour	2 cups	275	41.8	100

Method

Dark Swirl

1. In large mixing bowl beat butter and sugar until smooth and creamy.
2. In separate bowl whisk together baking powder, salt, flour, AP flour and BriesSpecialty™ flour.
3. Add egg, milk and vanilla to butter to sugar mixture. Beat until well combined. Add flour mixture 1/4 cup at a time while continuously mixing.
4. Turn out dough wrap in plastic wrap and refrigerate for at least 30 minutes.

Light Swirl

1. Repeat above method omitting the BriesSpecialty™ flour. Remove dough from refrigerator and roll each into a 1/4-inch-thick rectangle.
2. Layer dark dough on top of light dough. With plastic wrap begin rolling from short side in a jelly roll fashion (make sure that you are rolling tight to ensure no gaps in your cookies).
3. Wrap rolled dough in plastic wrap and refrigerate at least 2 hours (can be overnight).
4. Preheat oven 375° F.
5. Remove dough from refrigerator unwrap and slice 1/4-inch slices and put on parchment lined cookie sheet.
6. Bake 10 minutes or until edges are firm. Transfer to wire rack.



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