

# Malted Wheat Rolls

Malted wheat takes this dinner table staple to a new level

<b>Ingredients</b>	<b>Volume</b>	<b>Grams</b>	<b>Percent</b>	<b>Bakers Percent</b>
<b>BriesSpecialty™ Malted Wheat Flour L170</b>	<b>3/4 cup</b>	<b>106</b>	<b>13</b>	<b>26</b>
Whole Wheat Flour	3/4 cup	132	17	33
Sugar	2 tbsp	33	4	8
Salt	1 tsp	5	1	1
Active Dry Yeast	1/4 oz	8	1	2
Warm water (100° F)	1 cup	242	30	60
Vegetable Oil	2 tbsp	28	4	7
Eggs	1 large	70	9	17
Bread Flour	1 cup	163	20	41
<b>Briess® Sprouted Wheat Cracked</b>	<b>1 tbsp</b>	<b>10</b>	<b>1</b>	<b>2</b>

## Method

1. Mix together malted wheat flour, whole wheat flour, sugar, salt and yeast in a large bowl.
2. Add water, vegetable oil and eggs. Beat until smooth.
3. Stir in flour, mixing until smooth.
4. Cover and let rise until doubled in size (about 1-1/2 hours).
5. Degas. Fill greased muffin tins 3/4 full.
6. Sprinkle with sprouted wheat cracked.
7. Let rise until dough rounds over the tops of the tins. Let rise 1 hour.
8. Bake at 400° F about 15 minutes.



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