

# Malty Reduced 'Added Sugars' Pound Cake

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

<b>Ingredients</b>	<b>Volume</b>	<b>Grams</b>	<b>Percent</b>	<b>Bakers Percent</b>
Butter	1/2 cup	113	12.3	68.5
Sugar	3/4 cup	155	16.9	93.9
<b>InnoSweet™ Sprouted Whole Wheat Powder</b>	<b>1 cup</b>	<b>155</b>	<b>16.9</b>	<b>93.9</b>
Sour Cream	1/2 cup	122	13.3	73.9
Eggs	3 large	158	17.2	95.8
Flour	1-1/4 cups	165	18.0	100
Baking Soda	1/4 tsp	1.75	0.2	1.1
Vanilla	1/2 tsp	2.5	0.3	1.5
<b>BriesSpecialty™ Malted Barley Flour S040</b>	<b>1/4 cup</b>	<b>45</b>	<b>4.9</b>	<b>27.3</b>

## 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™ and BriesSpecialty™ flour.
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.



**Briess Malt & Ingredients Co.**

625 South Irish Road  
Chilton, WI 53014

[www.Briess.com](http://www.Briess.com)

[info@briess.com](mailto:info@briess.com)

920.849.7711