

# Marble Swirl Brownies

Natural color adjustment with whole grain, specialty malt flour

## Light Swirl

### Ingredients

	Volume	Grams	Percent	Bakers Percent
Butter	6 tbsp	84	152	54.7
Light Brown Sugar	1/2 cup	125	22.6	81.4
<b>InnoSweet™ Sprouted Whole Wheat Powder</b>	<b>1/4 cup</b>	<b>40</b>	<b>7.2</b>	<b>26.1</b>
Eggs	2 large	106	19.2	69.1
Vanilla 1/2 tsp	5	0.9	3.3	
All Purpose Flour	1 cup	153.5	27.8	100
<b>BriesSpecialty™ Malted Barley Flour S040</b>	<b>1/4 cup</b>	<b>40</b>	<b>6</b>	<b>16.7</b>
Baking Soda	3/4 tsp	4	0.7	2.6
Fine Sea Salt	1/8 tsp	0.8	0.1	0.5
Water	2 tbsp	19	3.4	12.4

## Dark Swirl

### Ingredients

	Volume	Grams	Percent	Bakers Percent
Butter	3/4 cup	160	16.4	72.1
Sugar	1-1/2 cup	320	32.7	144.1
Eggs	2 large	105	10.7	47.3
Vanilla 1-1/2 tsp	12	1.2	5.4	
All Purpose Flour	1-1/2 cups	222	22.7	100
<b>BriesSpecialty™ Malted Barley Flour S040</b>	<b>1/4 cup</b>	<b>33</b>	<b>3.4</b>	<b>14.9</b>
<b>BriesSpecialty™ Malted Barley Flour D350</b>	<b>1/4 cup</b>	<b>21</b>	<b>2.1</b>	<b>9.5</b>
Baking Powder	3/4 tsp	3.5	0.4	1.6
Salt	1/4 tsp	1.4	0.1	0.6
Water	1/2 cup	100	10.2	45

## Method

### Dark Swirl

1. Preheat oven to 350 F. Lightly grease 9x13 pan.
2. Cream butter, sugar and water until smooth. In separate bowl, combine all dry ingredients with a whisk.
3. Add dry ingredients to wet mix until batter is smooth.
4. Pour into prepared pan.

### Light Swirl

1. Melt butter. Add brown sugar and InnoSweet™. Cool to room temp and add beaten eggs and vanilla.
2. Combine dry ingredients in separate bowl. Add dry ingredients to wet mix until batter is smooth.
3. Drop by tablespoon on top of dark batter in pan. Run knife through batter to create swirl effect.
4. Bake 25-28 minutes until toothpick comes out clean.



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