Sprouted Multigrain Bread
Precooked multigrains and sprouted wheat ramp up flavor

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Volume</th>
<th>Gram</th>
<th>Percent</th>
<th>Bakers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread Flour</td>
<td>1-2/3 cup</td>
<td>235</td>
<td>29</td>
<td>70</td>
</tr>
<tr>
<td>Whole Wheat Flour</td>
<td>2/3 cup</td>
<td>100</td>
<td>12</td>
<td>30</td>
</tr>
<tr>
<td>BriessBlend™ 4-Grain Crumb</td>
<td>3/4 cup</td>
<td>80</td>
<td>10</td>
<td>24</td>
</tr>
<tr>
<td>Briess® Sprouted Wheat Flour Light*</td>
<td>1/4 cup</td>
<td>26</td>
<td>3</td>
<td>8</td>
</tr>
<tr>
<td>InnoSweet™ Sprouted Wheat Powder</td>
<td>3 tbsp</td>
<td>35</td>
<td>4</td>
<td>10</td>
</tr>
<tr>
<td>Salt</td>
<td>1-1/4 tsp</td>
<td>6.5</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Vital Wheat Gluten</td>
<td>4 tsp</td>
<td>11</td>
<td>1</td>
<td>3</td>
</tr>
<tr>
<td>Warm water (110º F)</td>
<td>1-1/4 cup</td>
<td>270</td>
<td>34</td>
<td>81</td>
</tr>
<tr>
<td>Instant Dry Yeast</td>
<td>2-1/2 tsp</td>
<td>7.5</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Butter, Softened</td>
<td>2 tbsp</td>
<td>30</td>
<td>4</td>
<td>9</td>
</tr>
</tbody>
</table>

Bread Machine Method
1. Combine all dry ingredients except yeast and pour into bread machine.
2. Make a well in the center and pour in yeast.
3. Add softened butter and water.
4. Set to bread machine to basic white or whole grain, light crust.