

Wheat Bread

InnoSweet™ whole grain sweetener replaces honey 1:1

<u>Sponge Ingredients</u>	<u>Volume</u>	<u>Grams</u>	<u>Bakers</u>	
			<u>Percent</u>	<u>Percent</u>
Warm Water (110 F)	1 cup	238	31.2	51.3
Active Dry Yeast	1 tsp	3	0.4	0.6
InnoSweet™ Sprouted Whole Wheat Powder	1 tsp	1	0.1	0.2
BriesSweet™				
White Grain Sorghum Extract 60DE	1 tbsp	18	2.4	3.9
Bread Flour	2 cups	274	35.9	59.1
<u>Dough Ingredients</u>				
Butter, Melted	1 tbsp	16	2.1	3.4
BriesSweet™				
White Grain Sorghum Extract 60DE	1 tbsp	18	2.4	3.9
Salt	1 tsp	7	0.9	1.5
Whole Wheat Flour	1-3/4 cup	9	24.9	40.9



Method

1. To make sponge, mix water, yeast, InnoSweet™ and 1 tbsp of extract in a large bowl. Stir in flour and let stand for 30 minutes until bubbly.
2. To make dough, combine meted butter, 1 tbsp of extract and salt. Stir in 1 cup whole wheat flour.
3. Turn out onto floured surface and knead in remaining whole wheat flour until dough is no longer sticky. It may or may not use the remaining flour.
4. Knead 3 minutes.
5. Place dough in lightly greased bowl, turning to coat surface. Cover and let rise until doubled in size, approximately 1 hour.
6. Punch down and form into loaf.
7. Place loaf in greased 9x9 inch loaf pan. Rise until dough is 1 inch above the pan, approximately 1 hour.
8. Bake at 350° F for 25-30 minutes. Do not over bake.
9. Lightly brush with melted butter.

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