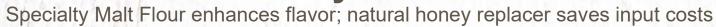
Whole Wheat Malty Bread





				Bakers
Ingredients	Volume	Grams	Percent	Percent
Active Dry Yeast	2-1/4 tsp	10	1	1
Warm water (110° F)	3/4 cup	226	18	33
BriesSweet™				
White Grain Sorghum Extract 60DE	2 tbsp	42	3	6
Salt	1 tsp	12	1	2
Vegetable Oil	2 tbsp	50	4	7
Eggs	3 large	165	13	24
Whole Wheat Flour	5-1/2 cups	675	54	100
BriesSpecialty™ Malted Wheat Flour L170	1/4 cup	25	2	4
BriesSpecialty™ Malted Barley Flour S040	1/4 cup	25	2	4
Vital Wheat Gluten	4 tsp	11	1	2

Method

- 1. To make sponge mix yeast and water with 1 tbsp extract. Let stand 5 minutes until bubbly.
- 2. To make dough add remaining extract, salt, oil, eggs and 3 cups whole wheat flour.
- 3. Beat by hand 200 strokes.
- 4. Add remaining flours and vital wheat gluten. Knead 10-15 minutes.
- 5. Place dough in lightly greased bowl, turn dough to cover all sides with oil.
- 6. Cover and let rise until dough doubles in size (about 1 hour).
- 7. Degas dough, form loaves and place into lightly greased loaf pans.
- 8. Let rise until dough is 1 inch over sides of pan (about 1 hour).
- 9. Bake at 350° F 35-40 minutes.
- 10. Light brush with melted butter.

