

# Whole Wheat & Honey Bread with Sorghum

Natural, innovative extract replaces honey 1:1



<b>Ingredients</b>	<b>Volume</b>	<b>Grams</b>	<b>Percent</b>	<b>Bakers</b>	
				<b>Percent</b>	<b>Percent</b>
Warm water (110°F)	1 cup	238	30	51.3	
Active Dry Yeast	5/8 tsp	2	<1	0.4	
Honey	1 tbsp + 2-1/4 tsp	18	2	3.9	
<b>BriesSweet™</b>					
<b>White Grain Sorghum Extract 60DE</b>	<b>1 tbsp + 2-1/4 tsp</b>	<b>18</b>	<b>2</b>	<b>3.9</b>	
Bread Flour	1-2/3 cups	274	34	59	
<b><u>Dough Ingredients</u></b>					
Butter, Melted	1 tbsp	16	2	3.4	
Honey	1 tbsp + 2-1/4 tsp	18	2	3.9	
<b>BriesSweet™</b>					
<b>White Grain Sorghum Extract 60DE</b>	<b>1 tbsp + 2-1/4 tsp</b>	<b>18</b>	<b>2</b>	<b>3.9</b>	
Salt	1 tsp	7	1	1.5	
Whole Wheat Flour	1 cup + 3 tbsp	190	24	40.9	



## Method

1. To make sponge mix water, yeast, honey and extract in a large bowl. Stir in flour and let stand 30 minutes until bubbly.
2. To make dough, combine melted butter, honey, 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.
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. Degas and form into loaf.
7. Place loaf in greased 9" x 5" 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. Light brush with melted butter.

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