

## **Spent Grain Bread**

*www.strudelandstreusel.wordpress.com*

### **Ingredients**

3 c. wet spent grain (mine were roasted barley, toasted barley, chocolate malt and flaked barley)

1 c. warm water

2 t. active dry yeast

1/3 c. brown sugar

1 t. salt

5 to 6 c. all purpose flour

Place the yeast and warm water in the bowl of a stand mixer and let sit for 5 minutes.

Add the spent grains and with the dough hook mix the brown sugar in as well.

Slowly add a cup at a time of the flour. After half of the flour is added, add the salt and then incorporate the rest of the flour until the dough slightly clings to the sides of the bowl.

Scrape the dough into an oiled bowl and cover with a shower cap. Let rise for 2 to 3 hours.

Gently scrape the dough out onto a floured board and cut into 2 pieces. Gently form the dough into a boule. Let rise for an hour and then score the top and bake at 375 degrees fahrenheit for 30 minutes. Let cool completely before storing in the refrigerator.