



Malt Glaze

With CBW® Sparkling Amber Dry Malt Extract or Briess Malted Milk Powder

INGREDIENTS	US/Oz	METRIC/g
Butter, Softened	1.1	30
Powdered Sugar	8.5	240
Milk or Light Cream	1.6-2.2	46-61
Vanilla Extract	0.5	13
To make great malt-flavored glaze, substitute ¾ cup of powdered sugar with ¾ cup: CBW® SPARKLING AMBER DRY MALT EXTRACT or BRIESS MALTED MILK POWDER	3.2	90

1. In a large bowl, cream butter until fluffy.
2. Gradually add CBW® Sparkling Amber Dry Malt or Briess Malted Milk Powder, beating after each addition.
3. Add vanilla.
4. Add half and half or milk a tablespoon at a time until desired spreading consistency.

BENEFITS OF BRIESS INGREDIENTS

Malt extract and malted milk powder are all natural, nutritive sweetener substitutes for refined sugar

Low fat

Trans fat free

All natural

Kosher certified

Non-GMO

Made in the U.S.A.