

BIG BARN BREWING SPENT GRAIN BREAD



Ingredients

- 3 cups spent grain
- 1 1/4 cups warm water
- 1/4 cup sugar
- 4-5 cups flour
- 1 tsp salt
- 1 egg beaten
- 1/4 cup mil
- 1 Tbs. yeast

Directions

1. Mix yeast, water and sugar in a bowl to activate yeast. Allow 30 min to activate.
2. Add yeast starter, salt, egg, spent grain and milk to a bowl. slowly add flour.
3. Knead until dough is smooth and no longer sticky.
4. Place dough in a large greased bowl & cover with towel. Wait for dough to double in size. Punch down.
5. Split dough into into four loaves and place on cookie sheet over a thin layer of cornmeal.
6. Allow to rise again and score loaves with knife.
7. Bake at 375 for 35 minutes or until bread is desired color.